



# Mill Point Catering

*Mill Point*  
CATERING

# BREAKFAST

## BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

### Basic Beginnings \$7.29

ASSORTED DANISH 200-430 CAL EACH  
PORT CITY JAVA COFFEE AND DECAFFEINATED 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Quick Start \$8.99

ASSORTED MUFFINS 190-520 CAL EACH  
ASSORTED DANISH 200-430 CAL EACH  
SCONES 230-490 CAL EACH  
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING  
ASSORTED JUICE 110-170 CAL EACH  
PORT CITY JAVA COFFEE AND DECAFFEINATED 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Healthy Choice Breakfast \$8.29

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

INDIVIDUAL CEREAL CUPS 140-260 CAL EACH  
2% MILK 140 CAL/8 OZ. SERVING  
BANANAS 110 CAL EACH  
ASSORTED INDIVIDUAL YOGURT CUPS 50-150 CAL EACH  
PORT CITY JAVA COFFEE AND DECAFFEINATED 0 CAL/8 OZ. SERVING

Includes appropriate condiments

## À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES  
\$20.99 PER DOZEN

ASSORTED BAGELS 170-360 CAL EACH  
Includes appropriate condiments

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES  
\$18.99 PER DOZEN

MINIATURE MUFFINS 80-120 CAL EACH  
MINIATURE DANISH 140-170 CAL EACH  
MINIATURE SCONES 120-240 CAL EACH

Includes appropriate condiments

FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING)  
\$3.49 PER PERSON

GRANOLA BARS (190 CAL EACH) \$1.49 PER PERSON

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.

IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## HOT BREAKFAST

All prices are per person and available for 12 guests or more

### Ultimate Breakfast \$14.99

MUFFINS, BAGELS AND CROISSANTS SERVED WITH APPROPRIATE CONDIMENTS, SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, HASH BROWNS, CRISP BACON, SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, PORT CITY JAVA COFFEE AND DECAFFEINATED

MUFFINS	190-520 CAL EACH
BAGELS	170-360 CAL EACH
CROISSANTS	180 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ CHEDDAR VEGETABLE STRATA	190 CAL/4.75 OZ. SERVING
■ HASH BROWNS	130-150 CAL/3 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
PANCAKES	50 CAL EACH
SYRUP	110 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
PORT CITY JAVA COFFEE AND DECAFFEINATED	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### American Breakfast \$12.99

ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, PORT CITY JAVA COFFEE AND DECAFFEINATED

DANISH	200-430 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ ■ SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
■ ■ DICED HASH BROWNS	130 CAL/3 OZ. SERVING
■ ■ SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL/2.25 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
PORT CITY JAVA COFFEE AND DECAFFEINATED	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### French Toast Breakfast \$11.49

ORANGE CINNAMON FRENCH TOAST SERVED WITH YOUR CHOICE OF BREAKFAST POTATO, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, PORT CITY JAVA COFFEE AND DECAFFEINATED

■ ORANGE CINNAMON FRENCH TOAST	90 CAL EACH
MAPLE SYRUP	110 CAL/1 OZ. SERVING
■ ■ SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
■ ■ DICED HASH BROWNS	130 CAL/3 OZ. SERVING
■ ■ SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL/2.25 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
PORT CITY JAVA COFFEE AND DECAFFEINATED	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply



# BREAKFAST

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

### Pancake Sandwiches \$3.99

TRADITIONAL BREAKFAST FILLINGS NESTLED BETWEEN TWO FLUFFY, BUTTERMILK PANCAKES. CHOOSE FROM THE FOLLOWING SELECTIONS!

BACON, EGG & CHEDDAR PANCAKE SANDWICH	310 CAL EACH
HAM, EGG & PROVOLONE PANCAKE SANDWICH	270 CAL EACH
SAUSAGE, EGG & PROVOLONE PANCAKE SANDWICH	340 CAL EACH

### Hand Wrapped Breakfast Burritos \$4.49

CHOOSE FROM THE FOLLOWING HAND-WRAPPED BREAKFAST BURRITOS!

MEAT LOVER'S BREAKFAST BURRITO WITH BACON, SAUSAGE AND HAM	810 CAL EACH
<input type="checkbox"/> POTATO, CHEDDAR AND PICO DE GALLO BREAKFAST BURRITO	440 CAL EACH
<input type="checkbox"/> FLORENTINE BREAKFAST BURRITO	580 CAL EACH

### Home-style Biscuits and Gravy \$3.49

(590 CAL/7 OZ. PORTION)

Egg Whites available on request – nominal fee may apply



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# LUNCH & BUFFET

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more

### Deli Express \$10.99

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS AND COOKIES

#### Deli Platter

SLICED OVEN ROASTED TURKEY	60 CAL/1 OZ. SERVING
SLICED ROAST BEEF	30 CAL/1 OZ. SERVING
DELI HAM	40 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
CHEESE TRAY	60 CAL/1 OZ. SERVING
RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-240 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH

Includes appropriate condiments

### Classic Box Lunch \$10.39

YOUR CHOICE OF SMOKED TURKEY WITH SWISS, HAM AND SWISS OR ROASTED VEGETABLES & CHEESE - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

TURKEY AND SWISS	490 CAL EACH
HAM AND SWISS	430 CAL EACH
GARDEN VEGETABLE AND CHEESE	570 CAL EACH
INDIVIDUAL BAG OF CHIPS	150-160 CAL EACH
WHOLE FRUIT	80-110 CAL EACH
■ COOKIE	170-200 CAL EACH

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

### Classic Selections \$13.49

YOUR CHOICE OF THREE (3) CLASSIC SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, PICKLES, COOKIES, ICED TEA AND ICED WATER

CLASSIC SELECTION SANDWICHES	350-750 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

DELI SLICED TURKEY AND SWISS ON HEARTY WHEAT BREAD (490 CAL EACH)

■ GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION (430 CAL EACH)

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD (370 CAL EACH)

ROAST BEEF WITH CHIVE CREAM CHEESE SPREAD ON CIABATTA (450 CAL EACH)

■ MOZZARELLA, RED PEPPER, BALSAMIC AND KALE CIABATTA (530 CAL EACH)

### Premium Box Lunch

VEGETABLE AND BOURSIN SANDWICH WITH LEMON COUSCOUS \$10.99

■ GARDEN VEGETABLE AND BOURSIN SANDWICH	570 CAL EACH
■ LEMON CAPER COUS COUS	110 CAL/3 OZ. SERVING
■ ROASTED VEGETABLES	120 CAL/3.25 OZ. SERVING
■ BAKERY-FRESH BROWNIE	250 CAL/2.25 OZ. SERVING

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$11.79

SEASONED CHICKEN AND FRESH GARDEN VEGETABLES OVER MIXED GREENS IN A BALSAMIC VINAIGRETTE	420 CAL EACH
BAKERY FRESH ROLL	90 CAL EACH
■ GOURMET COOKIE	170-200 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

# LUNCH & BUFFET

## CLASSIC COLLECTIONS

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### The Executive Luncheon \$14.49

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

EXECUTIVE LUNCHEON SANDWICHES	380-760 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

■ GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AIOLI ON CIABATTA (570 CAL EACH)

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD (700 CAL EACH)

■ GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH BAGUETTE (760 CAL EACH)

CHICKEN CAESAR WRAP (630 CAL EACH)

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY DIJON SAUCE (560 CAL EACH)

SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTERAY JACK CHEESE AND PICO DE GALLO (600 CAL EACH)

### Salad Selections

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

■ GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

■ ■ TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS (180 CAL/3 OZ. SERVING)

■ TABBOULEH WITH GROUND BULGUR, TOMATOES, PARSLEY, AND SCALLIONS COMBINED IN AN OLIVE OIL MIX (110 CAL/3.25 OZ. SERVING)

■ ■ ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING (120 CAL/4 OZ. SERVING)

■ WHITE BEAN HERB SALAD WITH CANNELLINI BEANS, RED PEPPERS, CELERY, SCALLIONS, FRESH BASIL AND PARSLEY IN A BALSAMIC DRESSING (90 CAL/3.33 OZ. SERVING)

■ EDAMAME SALAD WITH SHIITAKE MUSHROOMS, BEAN SPROUTS, RADISHES, SCALLIONS, FRESH BASIL AND MINT TOSSED IN A RICE WINE VINEGAR AND GINGER ROOT DRESSING (140 CAL/3 OZ. SERVING)

■ TRADITIONAL GARDEN SALAD (50 CAL/3.5 OZ. SERVING)

SPINACH SALAD WITH BACON, EGG, MUSHROOM AND TOMATO (60 CAL/2.15 OZ. SERVING)

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# LUNCH & BUFFET

## BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea  
(12 Person Minimum)

### East Asian Eats \$16.99

VEGGIE EGGROLLS WITH A TRIO OF DIPPING SAUCES CRISPY WONTONS	240 CAL/7 OZ. SERVING 25 CAL EACH
LOMEIN NOODLES	70 CAL/3 OZ. SERVING
JASMINE RICE	130 CAL/3 OZ. SERVING
LEMONGRASS CHICKEN	160 CAL/3 OZ. SERVING
ASIAN TOFU	120 CAL/3 OZ. SERVING
TERIYAKI SAUCE	25 CAL/0.5 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Tasty Tex Mex \$15.49

CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!

CHIPS AND SALSA	150 CAL/2 OZ. SERVING
MEXICAN RICE	130 CAL/3 OZ. SERVING
REFRIED BEANS	140 CAL/3.75 OZ. SERVING
BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	590 CAL/5 OZ. SERVING
CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	580 CAL/5 OZ. SERVING
FIRE ROASTED SALSA	10 CAL/1 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
CINNAMON CRISPS	20 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Basic Italian Buffet \$14.99

ITALIAN HOUSE SALAD	50 CAL/3.5 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
BAKED PASTA	440 CAL/12.75 OZ. SERVING
HOME-STYLE LASAGNA WITH PARMESAN CHEESE	320 CAL/7.25 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Baked Potato Bar \$13.49

TOP YOUR OWN BAKED POTATOES WITH A GARDEN SALAD AND CHOICE OF  
APPLE COBBLER OR APPLE PIE FOR DESSERT

CLASSIC GARDEN SALAD	50 CAL/3.5 OZ. SERVING
TOP YOUR OWN BAKED POTATO WITH CHICKEN MUSHROOM ALFREDO, CHILI CON CARNE, STEAMED BROCCOLI, CRUMBLED BACON, SHREDDED CHEDDAR CHEESE, SCALLIONS AND SOUR CREAM	660 CAL/12 OZ. SERVING
APPLE COBBLER	350 CAL/4.75 OZ. SERVING
APPLE PIE	410 CAL/5.5 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments





# LUNCH & BUFFET

## BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea  
(12 Person Minimum)

### BBQ Picnic \$12.99

HOME-STYLE POTATO SALAD	240 CAL/4 OZ. SERVING
FRESH COUNTRY COLESLAW	170 CAL/3.5 OZ. SERVING
HOUSE-MADE KETTLE CHIPS	240 CAL/1.25 OZ. EACH
GRILLED HAMBURGERS WITH BUNS	330 CAL EACH
HOT DOGS WITH BUNS	310 CAL EACH
GARNISH TRAY (LETTUCE, PICKLES, TOMATOES)	10 CAL EACH
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Lazy Summer BBQ \$16.49

OLD-FASHIONED COLESLAW	160 CAL/3 OZ. SERVING
CORNBREAD FIESTA MUFFINS	120 CAL EACH
MACARONI AND CHEESE	240 CAL/4 OZ. SERVING
BARBECUED BAKED BEANS	170 CAL/4.75 OZ. SERVING
LAZY COUNTRY CHICKEN	430 CAL/6 OZ. SERVING
SLICED BRISKET	350 CAL/5 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
LEMON CHEESECAKE BARS	310 CAL/2.75 OZ. EACH
RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments





## BUFFETS

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Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

### Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- ANTIPASTO SALAD (130 CAL/3 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (35 CAL/2.25 OZ. SERVING)

### Buffet Entrees

- FRIED CHICKEN WITH BUTTERMILK HOT SAUCE (540 CAL/9 OZ. SERVING) \$15.99
- STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES (280 CAL/4.5 OZ. SERVING) \$17.49
- ROASTED TURKEY WITH CRANBERRY RELISH (150 CAL/3.5 OZ. SERVING) \$16.49
- CAJUN ROASTED PORK LOIN (240 CAL/5 OZ. SERVING) \$17.29
- GRILLED SALMON WITH SUNDRIED TOMATO PESTO SAUCE (240 CAL/6.75 OZ. SERVING) \$18.29
- BEEF POT ROAST WITH DIJON SHALLOT SAUCE (300 CAL/5 OZ. SERVING) \$19.49
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) \$14.99

### Buffet Sides

- SWEET HERBED CORN PUDDING (250 CAL/4 OZ. SERVING)
- GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- ■ PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- TOMATO CAPER RATATOUILLE (45 CAL/4.25 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- BRUSSEL SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)

### Buffet Finishes

- APPLE PIE (410 CAL/5.5 OZ. SERVING)
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (360 CAL/6.75 OZ. SERVING)
- NEW-YORK STYLE CHEESECAKE (460 CAL EACH)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS (230 CAL/3 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/3 OZ. SERVING)

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# RECEPTIONS

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### Classic Cheese Tray

SERVES 12: \$41.99 24: \$69.99 48: \$119.99

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

### Fresh Garden Crudités

SERVES 12: \$22.39 24: \$36.99 48: \$68.99

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS

■ FRESH GARDEN CRUDITÉS  
WITH RANCH DILL DIP

120 CAL/5 OZ. SERVING

■ PITA CHIPS

270 CAL/4 OZ. SERVING

### Fresh Seasonal Fruit

SERVES 12: \$38.99 24: \$64.79 48: \$119.99

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

### Antipasto Platter

SERVES 12: \$53.99 24: \$108.99 48: \$205.99

ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/5 OZ. SERVING)

### Grilled Vegetables

SERVES 12: \$31.49 24: \$52.79 48: \$83.79

■ GRILLED VEGETABLES SERVED WITH BALSAMIC VINAIGRETTE  
(70 CAL/3 OZ. SERVING)



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### May we suggest a Served Meal or Reception?

Our catering guide is a starting point for your event, we would love to work with you to make your event successful. If you don't find what you want, please call our catering office at 278-5330.

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# RECEPTIONS

## RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

### Mediterranean \$10.29

ADD A PACKAGE OF OUR MEDITERRANEAN BITES TO YOUR RECEPTION

 MARINATED OLIVES	150 CAL/2.75 OZ. SERVING
 HUMMUS & PITA CHIPS	220 CAL/4.5 OZ. SERVING
 GREEK SALAD	120 CAL/3.25 OZ. SERVING
 SEASONAL ROASTED VEGETABLE TRAY	120 CAL/3.25 OZ. SERVING -210 CAL/4 OZ. SERVING
TABBOULEH SALAD	110 CAL/3.25 OZ. SERVING

### Spanish Paella \$12.99

A LITTLE TASTE OF SPAIN . . .

SAFFRON RICE PAELLA WITH SAUSAGE, ROASTED PORK LOIN, GRILLED CHICKEN AND SPANISH VEGETABLES	300 CAL/10 OZ. SERVING
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### Traditional Carving \$13.99

CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

BAKERY FRESH ROLLS	90 CAL EACH
CARVED ROASTED TURKEY	120 CAL/3 OZ. SERVING
CARVED HONEY HAM	170 CAL/3.5 OZ. SERVING
CARVED SLOW-COOKED BEEF	240 CAL/3 OZ. SERVING

Includes appropriate condiments

## SNACKS

All prices are per person and available for 12 guests or more

### Chocaholic \$8.29

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED TREATS

MINIATURE CHOCOLATE BARS	45 -70 CAL EACH
CHOCOLATE CHIP COOKIES	170-200 CAL EACH
CHILLED CHOCOLATE MILK	200 CAL/8 OZ. SERVING
CHOCOLATE DIPPED PRETZELS	110 CAL EACH
CHOCOLATE DIPPED STRAWBERRIES	40 CAL EACH

### The Healthy Alternative \$7.99

GET HEALTHY WITH OUR HEART-HAPPY BREAK

APPLES	80 CAL EACH
ORANGES	80 CAL EACH
BANANAS	110 CAL EACH
PEARS	100 CAL EACH
INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
TRAIL MIX	290 CAL EACH
GRANOLA BARS	190 CAL EACH

### Snack Attack \$6.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
HONEY PEANUTS	160 CAL/1 OZ. SERVING
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
TRAIL MIX	290 CAL EACH
ASSORTED COOKIES	170-200 CAL EACH







## BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)

\$19.99 PER GALLON

*Includes appropriate condiments*

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$17.99 PER GALLON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$18.99 PER GALLON

ICED TEA (0 CAL/8 OZ. SERVING) \$10.29 PER GALLON

*Includes appropriate condiments*

LEMONADE (90 CAL/8 OZ. SERVING) \$10.29 PER GALLON

ASSORTED FRUIT JUICES (120-130 CAL/8 OZ. SERVING) \$16.99 PER GALLON

ICED WATER (0 CAL/8 OZ. SERVING) \$3.99 PER GALLON

INFUSED WATER \$5.99 PER GALLON

LEMON INFUSED WATER	0 CAL/8 OZ. SERVING
ORANGE INFUSED WATER	10 CAL/8 OZ. SERVING
APPLE INFUSED WATER	20 CAL/8 OZ. SERVING
CUCUMBER INFUSED WATER	10 CAL/8 OZ. SERVING
GRAPEFRUIT INFUSED WATER	10 CAL/8 OZ. SERVING

BOTTLED WATER (0 CAL EACH) \$2.29 PER PERSON

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.79



THE CALORIE AND NUTRITION INFORMATION PROVIDED IS FOR INDIVIDUAL SERVINGS, NOT FOR THE TOTAL NUMBER OF SERVINGS ON EACH TRAY, BECAUSE SERVING STYLES E.G. TRAYS/BOWLS USED VARY SIGNIFICANTLY, IN ORDER TO ACCOMMODATE NUMBERS OF GUESTS THAT CAN RANGE FROM SINGLE DIGITS TO THOUSANDS. DUE TO OUR DESIRE AND ABILITY TO PROVIDE CUSTOM SOLUTIONS, WE DO NOT OFFER STANDARD SERVING CONTAINERS. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT YOUR CATERING MANAGER DIRECTLY.

## DESSERTS

All prices are per person and available for 12 guests or more

ASSORTED GOURMET COOKIES (170-200 CAL EACH) \$15.49 PER DOZEN

BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) \$15.49 PER DOZEN

GOURMET DESSERT BARS \$15.99 PER DOZEN

LEMON CHEESECAKE BARS	310 CAL/2.75 OZ. EACH
RASPBERRY COCONUT BAR	370 CAL/3.25 OZ. SERVING

CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$18.99 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) \$20.99 PER DOZEN

## ORDERING INFORMATION

### Lead Time

NOTICE OF 7 DAYS IS APPRECIATED; HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE APPRECIATE THE IMPORTANCE OF YOUR FUNCTION AND WILL DO WHATEVER IT TAKES TO EXCEED YOUR EXPECTATIONS.

### Extras

IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED, WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

CONTACT US TODAY

336.278.5330

CAMPOSGREGORI-MICHELLE@ARAMARK.CO

WWW.ELON.EDU/DINING

Prices effective until 08/01/2017