

CARVED + CRAFTED *Catering*

PURDUE-FORT WAYNE



Updated 8.2025

 Fresh Ideas



CARVED + CRAFTED BY FRESH IDEAS

Thank you for considering Carved + Crafted for your catering experience! Together, we will go on an exciting journey of planning your upcoming catered event! We understand that every detail, big or small, contributes to making your event truly special. Let us be your trusted guide as we embark on this delightful and tasteful adventure together.

From crafting the perfect menu to attending to all the personalized touches, our team is here to ensure that your gathering is nothing short of extraordinary. Whether it's a grand celebration or an intimate affair, we pride ourselves on our ability to accommodate any size, theme, budget, or specific requirements, no matter the location – whether on or off campus.

We know that dietary meals are important to our guests and to us. We offer menu customization to accommodate dietary requests. We kindly ask that these considerations be brought to the attention of our catering and culinary teams during the initial menu planning for your event.

Together, we'll design a menu tailored to your unique preferences, leaving a lasting impression on your guests. At Carved + Crafted Catering, we adhere to a culinary philosophy rooted in authenticity, using only the freshest seasonal ingredients to create delectable dishes that showcase our passion for food.

Whether you prefer elegant table service, a sumptuous buffet, delightful small plates, or international-inspired specialty stations, we'll cater to your style with grace and expertise. Rest assured, when you choose Carved + Catering, you're not just getting exceptional food and service – you're creating an unforgettable experience.

Todd McCrory

Director of Dining Services

tmccrory@freshideasfood.com

(260) 481-0440

April Ousley

Assistant Director of Dining

aousley@freshideasfood.com

(260) 481-0297

BREAKFAST *Delights*

Minimum of 12 guests.

Continental Breakfast

Continental breakfast includes an assortment of freshly baked breakfast pastries, a seasonal fresh fruit display, and your choice of vanilla oat milk chia pudding (VG) parfait or honey cinnamon overnight oats parfait. (400-880 cal.)

Traditional Breakfast

Create your own traditional breakfast with an assortment of scrambled cage-free eggs served with a seasonal fruit display (VG) and seasoned breakfast potatoes (VG) served with hot sauce and ketchup. (390-400 cal.)

Choose one:

- ☐ Savory cinnamon French toast served with butter and maple syrup (390 cal.)
- ☐ Fluffy buttermilk pancakes served with butter and maple syrup (510 cal.)

Choose two:

- ☐ Applewood smoked bacon (130 cal.)
- ☐ Pork breakfast sausage (260 cal.)
- ☐ Turkey breakfast sausage (70 cal.)
- ☐ Meatless sausage (70 cal.)

Breakfast Taco Bar

Create your own breakfast taco with an assortment of flour tortillas (VG), corn tortillas (VG), cage-free scrambled eggs, tofu scramble (VG), refried pinto beans (VG), fajita vegetables, cheddar cheese, sour cream, pico de gallo, Cholula hot sauce, and guacamole. (390-540 cal.)

Choose two:

- ☐ Chorizo tofu (120 cal.) (VG)
- ☐ Pan-fried chorizo (300 cal.)
- ☐ Applewood smoked bacon (150 cal.)
- ☐ Breakfast sausage (260 cal.)

Biscuit Bar

Create your own brunch biscuit with an assortment of buttermilk biscuits, garlic cheddar biscuits, house-made honey butter, pimento cheese, hot honey, applewood bacon jam, creamy sausage gravy, and a pickle trio (VG) of dilly green beans, pickled carrots, and dill pickles. Add spicy Nashville hot chicken tenders (760 cal.)



BREAKFAST *Continued*

Minimum of 12 guests.

Artisan Breakfast Sandwiches

The tastiest breakfast handhelds in town!

- ☐ Cage-free scrambled eggs with American cheese on a croissant (580 cal.)
- ☐ Cage-free scrambled egg and breakfast sausage with cheddar cheese on a croissant (750 cal.)
- ☐ Cage-free scrambled egg and ham with cheddar cheese on a croissant (680 cal.)
- ☐ Cage-free scrambled egg and bacon with American cheese on a croissant (640 cal.)
- ☐ Cage-free egg whites, pepper jack cheese, and avocado on a croissant (510 cal.)
- ☐ Crispy fried chicken and buttermilk biscuit sandwich (580 cal.)

Brunch Bite Add-Ons

Add some of your favorite beverages and bites to any breakfast selection to create that brunch-like dining experience.

- ☐ Mini applewood bacon, egg, and cheese on a honey butter biscuit, served with coffee (510 cal.)
- ☐ Mini cinnamon roll and coffee (250 cal.)
- ☐ Breakfast deviled eggs with bacon jam (80 cal.)
- ☐ Donut holes with seasonal flavors of matcha, espresso, or churro spice (180-190 cal.)
- ☐ Candied applewood bacon (240 cal.)
- ☐ Broccoli and cheese egg bites (230 cal.)
- ☐ Spinach and bacon egg bites (220 cal.)
- ☐ Bagel avocado toast with everything bagel seasoning (460 cal.)
- ☐ Smoked salmon board (90 cal.)

Breakfast A La Carte

- ☐ Assorted freshly baked muffins (200-350 cal.)
- ☐ Assorted bagels with butter and cream cheese (390-510 cal.)
- ☐ Assorted scones (220-410 cal.)
- ☐ Yogurt parfait with fresh berries and granola (260 cal.)
- ☐ Bacon, pork sausage, turkey sausage, meatless sausage, or ham (70-260 cal.)
- ☐ Seasonal fresh fruit display (35 cal.)
- ☐ Hard-boiled cage-free eggs (70 cal.)
- ☐ Ancient grain oatmeal (210 cal.)
- ☐ Seasonal chia pudding (220-250 cal.) (VG)
- ☐ Honey cinnamon overnight oat parfaits (150 cal.)

Add on breakfast beverages:

- ☐ Cup of freshly brewed coffee (0 cal.)
- ☐ Cup of decaffeinated coffee (0 cal.)
- ☐ Cup of hot tea, assorted flavors (0 cal.)
- ☐ Glass of water (0 cal.)
- ☐ Glass of seasonal fruit-infused water (0 cal.)
- ☐ Glass of orange juice (150 cal.)
- ☐ Glass of apple juice (140 cal.)
- ☐ Glass of cranberry juice (150 cal.)



BEVERAGES

Beverages will be served in dispensers unless otherwise noted (ex. bottled, canned, tea sachets, etc).

Hot Beverages (Per Gallon):

- ☐ Freshly brewed coffee (0 cal.)
- ☐ Decaffeinated coffee (0 cal.)
- ☐ Hot tea, assorted flavors (0 cal.)
- ☐ Hot chocolate served with mini marshmallows and whipped cream (180 cal.)

Cold Beverages (Per Gallon):

- ☐ Iced tea (unsweetened) (0-120 cal.)
- ☐ Lemonade (90 cal.)
- ☐ Sparkling pink lemonade (70 cal.)
- ☐ Fruit punch (120 cal.)
- ☐ Seasonal fruit-infused water (0 cal.)
- ☐ Iced water (0 cal.)
- ☐ Apple juice (140 cal.)
- ☐ Cranberry juice (150 cal.)
- ☐ Orange juice (150 cal.)

Cold Beverage Bar (Per Person, minimum of 12)

- ☐ Iced coffee bar (0 - 270cal.)
- ☐ Boba tea bar (0-360 cal.)

Bottled and Canned Beverages

Available individually or in a 6-pack, 12-pack, or full case.

- ☐ Packs and cases: 6-pack, 12-pack, or case of cold soda
- ☐ Cold water bottles
- ☐ Assorted brewed iced teas (0-160 cal.)



BREAK TIME

Minimum of 12 per item.

Break Bites and Snacks

- ☐ House-made pita chips with spicy whipped feta dip (330 cal.)
- ☐ House-made potato chips with garlic herb dip (280 cal.)
- ☐ Lime and sea salt tortilla chips with house-made tomato salsa and guacamole (VG) (160 cal.)
- ☐ **Choice of one:** orchard chicken salad sandwich, harvest chickpea salad sandwich (VG), hummus and veggie sandwich, lemon tuna salad sandwich, or silver dollar sandwiches (280-350 cal.)
- ☐ Fruit and cheese board with crackers (160 cal.)
- ☐ Seasonal fruit display (35 cal.) (VG)
- ☐ Seasonal vegetable display with ranch dip (305 cal.)
- ☐ Tortilla chips and fresh vegetable crudité served with seasonal dip trio, including street corn, jalapeño poppers (served hot), and blue cheese (served cold) (105-320 cal.)
- ☐ Popcorn trio (choose three)
 - ☐ Buttered popcorn (150 cal.)
 - ☐ Caramel sea salt popcorn (150 cal.)
 - ☐ Buttermilk ranch popcorn (150 cal.)
 - ☐ Spicy chocolate popcorn (140 cal.)
 - ☐ Chipotle popcorn (150 cal.)
- ☐ Warm Buffalo chicken dip with tortilla chips (250 cal.)
- ☐ Boneless wing bites with your choice of mild Buffalo, Nashville hot, brown sugar barbecue, or sesame teriyaki flavor (580-1050 cal.)
- ☐ Mini beef cocktail meatballs with your choice of basil pomodoro, tangy sweet and sour, or classic barbecue sauce (185-260 cal.)

Minimum of 12 guests for each item.

Sweet and Salty Treats

- ☐ Assorted baked cookies (120-130 cal.)
- ☐ Fudge brownies (190 cal.)
- ☐ Strawberry cheesecake shooters (250 cal.)
- ☐ Chocolate cheesecake shooters (280 cal.)
- ☐ Chocolate caramel pretzel sea salt bars (630 cal.)
- ☐ Hummus and crudité (60 cal.) (VG)
- ☐ Shareable cookies (feeds 3-4 guests) (180-390 cal.)
 - ☐ S'mores
 - ☐ Birthday cake batter
 - ☐ Brookies with caramel
 - ☐ Caramel chocolate pretzel chip cookies
- ☐ Rice cereal treats (220-430 cal.)
 - ☐ Toasted s'mores bar
 - ☐ Traditional marshmallow
 - ☐ M&M cereal treats
- ☐ Dessert bars (250-520 cal.)
 - ☐ S'mores bar
 - ☐ Blondie bar
 - ☐ M&M blondie bar
 - ☐ Pecan bar
 - ☐ Lemon bar
- ☐ Cinnamon churros with chocolate sauce (390 cal.)
- ☐ Savory party mix (210 cal.)
- ☐ Individually bagged pretzels (220 cal.) (VG)
- ☐ Individually bagged mixed nuts (340 cal.)
- ☐ Individually wrapped mixed candies (120-140 cal.)
- ☐ Individually bagged cheese crackers (110-220 cal.)
- ☐ Assorted mini Pringles (350-380 cal.)
- ☐ Assorted yogurt cups (120-150 cal.)
- ☐ Individually wrapped granola bars (200-290 cal.)
- ☐ Individually wrapped fruit and grain breakfast bars (120-130 cal.)
- ☐ Individually bagged chips (230-250 cal.)
- ☐ Fresh whole fruit (50-110 cal.)





Deli DELIGHTS

Minimum of 12 guests.

Artisan Sandwich Board

All artisan sandwiches are served on chef's selection of fresh bread and with whole fruit. Minimum of 12 guests.

Choose three:

- ☐ Classic turkey and cheddar with lettuce, tomato, and herb aioli (360 cal.)
- ☐ Black Forest ham and Swiss cheese with honey mustard (580 cal.)
- ☐ Kale chicken Caesar sandwich with tomatoes and Parmesan cheese (550 cal.)
- ☐ Moroccan sandwich with grilled za'atar chicken, arugula, tomatoes, and cucumber, served with tahini herb aioli (700 cal.)
- ☐ Italian sub with ham, pepperoni, salami, provolone cheese, tomatoes, pepperoncini, and roasted red peppers (590 cal.)
- ☐ House club sandwich with house-roasted chicken, bacon, provolone cheese, avocado, and arugula (480 cal.)
- ☐ Broccolini and hummus wrap with roasted red peppers and cremini mushrooms (410 cal.) (VG)

Choose one:

- ☐ Roasted potato salad (80 cal.) (VG)
- ☐ Fresh fruit salad (30 cal.) (VG)
- ☐ Mediterranean chickpea salad with tomato, cucumber, onion, and feta salad (145 cal.)
- ☐ Cucumber, beet, and tomato salad with cumin dressing (70 cal.) (VG)
- ☐ Greek pasta salad (140 cal.)
- ☐ Tahini kale Caesar salad (180 cal.)

Choose one:

- ☐ Freshly baked cookie (120-130 cal.)
- ☐ Freshly baked brownie (190 cal.)

Classic Deli

Create your own deli sandwich with an assortment of artisan-baked breads, wraps, or Udi's gluten-free bread (available upon request). Sandwiches are served with house-made chips, a soup or salad, and house-made cookies. This classic buffet includes lettuce, tomatoes, onions, pickles, mayo, mustard, oil, and vinegar.

Choose three:

- ☐ Black Forest ham (120 cal.)
- ☐ Turkey (80 cal.)
- ☐ Genoa salami (290 cal.)
- ☐ Roast beef (90 cal.)
- ☐ Vegan chickpea tuna salad (170 cal.) (VG)
- ☐ Herb oil marinated tofu (90 cal.) (VG)

Choose two (cheese selections based on meat selection):

- ☐ American cheese (160 cal.)
- ☐ Swiss cheese (170 cal.)
- ☐ Provolone cheese (150 cal.)
- ☐ Mozzarella cheese (170 cal.)
- ☐ Cheddar cheese (170 cal.)

Choose one:

- ☐ Tomato bisque served with crackers (190 cal.)
- ☐ Chicken noodle soup served with crackers (170 cal.)
- ☐ Vegetable garden soup served with crackers (140 cal.) (VG)
- ☐ Potato salad (160 cal.)
- ☐ Macaroni salad (160 cal.)
- ☐ Fresh garden salad with Italian dressing (180 cal.)
- ☐ Kachumber salad with lime-cilantro dressing (15 cal.) (VG)
- ☐ Upgrade to a roast beet salad (120 cal.)
- ☐ Upgrade to clam chowder served with crackers (260 cal.)

DELI *Continued*

Minimum of 12 guests. Minimum selection of 4 for any single item.

Artisan Boxed Lunch

All lunches include a whole fruit and are served on chef's selection of fresh bread, in a wrap, or on fresh greens.

Choose one:

- ☐ Mediterranean grilled chicken sandwich served with sun-dried tomatoes and hummus (830 cal.)
- ☐ Muffuletta vegetable sandwich served with olive tapenade and mushrooms (610 cal.)
- ☐ Turkey and cheddar with sriracha, lettuce, and tomatoes served with spicy aioli (590 cal.)
- ☐ Classic Italian with pepperoni, capicola, salami, and provolone cheese served with balsamic (600 cal.)
- ☐ Avocado, tomatoes, and lettuce (590cal.)
- ☐ Roast beef, arugula, and tomato served with horseradish aioli (380cal.)
- ☐ Turkey and bacon wrap with pepper jack cheese served with ranch dressing (570 cal.)
- ☐ Tofu Banh Mi (VG) with crispy carrot slaw (300cal.)
- ☐ Protein Cobb salad with house-roasted chicken, romaine lettuce, tomatoes, red onion, avocado, bacon, Gorgonzola cheese, and cage-free hard-boiled egg with creamy ranch dressing (590 cal.)
- ☐ Fall Power salad (VG) with arugula, baby spinach, kale, purple cabbage, dried cranberries, roasted butternut squash, pepitas, and balsamic vinaigrette (260 cal.)
- ☐ Mediterranean salad with herb-grilled chicken, mixed greens, grilled potatoes, roasted red onion, Kalamata olives, cherry tomatoes, and feta cheese with garlic vinaigrette (670 cal.)
- ☐ Add on applewood bacon (130 cal.), herb-grilled chicken (130 cal.) or marinated flank steak (290 cal.)

Choose one:

- ☐ Miss Vickie's™ Sea Salt Kettle Chips (210 cal.)
- ☐ Chickpea and tomato salad (80 cal.) (VG)
- ☐ Quinoa and tabbouleh salad (230 cal.)
- ☐ Small garden salad (60-230 cal.) (VG)
- ☐ Caprese pasta salad (250 cal.)
- ☐ Fresh fruit salad (30 cal.) (VG)
- ☐ Artisan breadstick (110 cal.)
- ☐ Pringles (350-380 cal.)
- ☐ Cheese and crackers (330 cal.)

Choose one:

- ☐ Freshly baked cookie (120-130 cal.)
- ☐ Freshly baked brownie (190 cal.)





LUNCH + DINNER Buffets

Minimum of 12.

Taste of Italiano

Create your own classic Italian dish with an assortment of Caesar salad, Parmesan cheese, house-made croutons, Caesar dressing, Parmesan herbed garlic bread, and cannoli chips and dip. (210-410 cal.)

Choose one:

- ☐ Penne marinara (240 cal.) (VG)
- ☐ Fettucine Alfredo (250 cal.)
- ☐ Farfalle with blush sauce (310 cal.)

Choose one:

- ☐ Crispy chicken Parmesan (200 cal.)
- ☐ Chicken Francese served with lemon butter sauce (600 cal.)
- ☐ Rosemary white balsamic grilled chicken served with tomato basil bruschetta (210 cal.)
- ☐ Pomodoro meatballs and fresh basil (410 cal.)

Southern Smokehouse

Create your own Southern plate with an assortment of brown sugar baked beans, creamy macaroni and cheese, jalapeño slaw, Southern biscuits served with honey-whipped butter, and banana pudding served with whipped cream. (300-620 cal.)

Choose two:

- ☐ Smoked bone-in chicken with chipotle barbecue sauce (460 cal.)
- ☐ Pulled pork (470 cal.)
- ☐ Jackfruit burnt ends (160 cal.) (VG)
- ☐ Upgrade to chicken fried steak served with a creamy country-style gravy (390 cal.)

Homestead Harvest

Create your very own harvest plate with an assortment of dinner rolls served with butter, sweet potato salad (VG), whipped mashed potatoes, sautéed green beans (VG), herb-roasted chicken, and Beyond Meat™ barbecue meatloaf (VG). (570-620 cal.)

- ☐ Upgrade to maple-brined carved turkey (230 cal.)
- ☐ Add iced tea and lemonade (0-90 cal.)

Ballpark Buffet

Create your own classic ballpark plate with an assortment of buns, lettuce, tomatoes, pickles, peppers, onions, mustard, mayo, ketchup, and barbecue sauce. (0-210 cal.)

Choose two:

- ☐ Traditional beef burgers (520 cal.)
- ☐ Vegan black bean burgers (310 cal.) (VG)
- ☐ Hot dogs (420 cal.)
- ☐ Pulled barbecue jackfruit (690 cal.)
- ☐ Upgrade your vegan option to Beyond Meat™ burgers (VG) (270 cal.)
- ☐ Upgrade your protein option to barbecue pulled pork sandwiches (320 cal.)
- ☐ Upgrade your protein option to grilled barbecue chicken sandwiches (200 cal.)
- ☐ Add provolone, Swiss, American, or cheddar cheese (100 -110cal.)

Choose two:

- ☐ House-made chips (90 cal.)
- ☐ Southern potato salad (200 cal.)
- ☐ Cucumber tomato salad (20 cal.) (VG)
- ☐ Creamy coleslaw (160 cal.)
- ☐ Vinegar coleslaw (210 cal.) (VG)
- ☐ Garden salad with a side of ranch dressing and Italian dressing (50-135 cal.)
- ☐ Assorted cookies and brownies (120-130 cal.)
- ☐ Upgrade your side to a loaded baked potato bar (750 cal.)



Buffets CONTINUED

Minimum of 12 guests

Mediterranean Thyme & Vine

Create your own Mediterranean platter with an assortment of chicken shawarma with garlic sauce, Turkish hummus with Aleppo pepper and olive oil (VG), mint and parsley tabbouleh with tomatoes (VG), roasted sweet potatoes with pickled burnt eggplant and Halloumi cheese, spiced labneh with pita bread, and butter ghraybeh cookies. (680-1560 cal.)

Sizzlin' Fajita Bar

Create your own fajita platter with an assortment of flour tortillas (VG), corn tortillas (VG), cilantro lime rice (VG), refried pinto beans (VG), Mexican street corn (elotes), chicken fajitas, portobello fajitas (VG), shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and cinnamon angel food cake churro bites. (510-1260 cal.)

Street Tacos Bar

Create your own street taco platter with an assortment of cilantro lime rice (VG), Santa Fe salad served with barbecue ranch dressing, black bean salad served with lime vinaigrette, beef birria served with broth, elote street corn tacos, freshly house-made guacamole, salsa, pico de gallo, baked corn tortilla chips, cilantro, diced onions, and tres leche cake. (300-1050 cal.)

Korean Fried Chicken Bar

Create your own Korean fried chicken plate with an assortment of cucumber salad (VG), bok choy kimchi, chili crisps, steamed jasmine rice (VG), Korean spinach and garlic stir-fry (VG), Korean fried chicken, Korean fried cauliflower, spicy gochujang sauce, Korean-style honey garlic sauce, and matcha green tea shortbread cookies. (690-1250 cal.)

Taco Fiesta Bar

Create your own taco fiesta with an assortment of flour tortillas (VG), corn tortillas (VG), Spanish rice (VG), spicy black beans (VG), roasted corn and peppers, shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and chocoflan impossible cake. (480-940 cal.)

Choose one:

- ☐ Beef picadillo (230 cal.)
- ☐ Pan-fried chorizo (290 cal.)
- ☐ Chorizo-style tofu (150 cal.) (VG)
- ☐ Citrus de pollo (570 cal.)

Traditional Asian Buffet

Create your own plate of Asian classics with an assortment of teriyaki chicken, spicy Szechuan eggplant (VG), ginger garlic green beans (VG), and fortune cookies. (180-380 cal.)

Choose one:

- ☐ Steamed edamame dumplings with potsticker sauce (150 cal.)
- ☐ Mini vegetable egg rolls served with sweet and sour sauce (350 cal.)

Choose one:

- ☐ Vegetable fried rice (120 cal.) (VG)
- ☐ Vegetable lo mein (340 cal.)

Ramen Bar

Create your very own ramen bowl with an assortment of ramen noodles, sesame seeds, green onions, bamboo shoots, shiitake mushrooms, edamame, hard-boiled eggs, baby corn and sriracha sauce (VG), soy sauce, and chili garlic sauce. (360-530 cal.)

Choose two:

- ☐ Coconut ramen broth (370 cal.) (VG)
- ☐ Shoyu chicken ramen broth (20 cal.)
- ☐ Pork tonkotsu ramen broth (90 cal.)

Choose two:

- ☐ Pork char siu (70 cal.)
- ☐ Teriyaki chicken (90 cal.)
- ☐ Marinated flank steak (130 cal.)
- ☐ Grilled teriyaki tofu (60 cal.) (VG)





APPETIZER *Bars*

Minimum of 12.

Cold Bar Appetizers

- ☐ Strawberry balsamic crostini with goat cheese (180 cal.)
- ☐ Heirloom tomato crostini with garlic aioli (190 cal.)
- ☐ Beef tenderloin crostini with creamy horseradish and caramelized onions (250 cal.)
- ☐ Beef short ribs on house-made potato chips with garlic crème fraiche (150 cal.)
- ☐ Prosciutto asparagus filo bites (100 cal.)
- ☐ Spicy tuna avocado tostada (280 cal.)
- ☐ Charred Brussels sprouts with orange miso vinaigrette (165 cal.)
- ☐ Crispy prosciutto with goat cheese, pear, and honey flatbread (280 cal.)
- ☐ Goat cheese truffle with honey and cranberries (140 cal.)
- ☐ Caprese skewers with fresh mozzarella and balsamic (120 cal.)
- ☐ Fresh shrimp spring rolls with spicy chili sauce (120 cal.)
- ☐ Spicy beet tostada with avocado and sriracha aioli (270 cal.)
- ☐ Mini sesame tuna poke bowl (90 cal.)
- ☐ Watermelon poke bowl (25 cal.) (VG)
- ☐ Mezze skewer with feta, tomato, olives, and artichokes (340 cal.)
- ☐ Chicken, bacon, and ranch pinwheels (150 cal.)
- ☐ Chicken Caesar salad cup with crispy Parmesan (400 cal.)
- ☐ Thai pork lettuce wraps with spicy hoisin sauce (200 cal.)
- ☐ Bacon pimento cheese deviled eggs (80 cal.)

Hot Bar Appetizers

- ☐ Pigs in a blanket with chipotle mayonnaise (150 cal.)
- ☐ Tandoori chicken skewers with tikka masala drizzle (80 cal.)
- ☐ Beef bulgogi kabob with sweet hoisin glaze (80 cal.)
- ☐ Mini Swedish meatballs (100 cal.)
- ☐ Barbecue meatballs (100 cal.)
- ☐ Bacon-wrapped jumbo shrimp with sweet Thai chili barbecue glaze (70 cal.)
- ☐ Mini beef Wellingtons with mushrooms (230 cal.) (**requires 2 week minimum notice**)
- ☐ Classic cheeseburger sliders (250 cal.)
- ☐ Mini lump crab cakes with Cajun remoulade (130 cal.)
- ☐ Crab rangoons with sweet and sour sauce (90 cal.)
- ☐ Candied pepper bacon (70 cal.)
- ☐ Mini vegetable egg rolls (150 cal.)
- ☐ Buffalo chicken sliders (260 cal.)
- ☐ Grilled chile lime chicken quesadilla (210 cal.)
- ☐ Crispy chicken Parmesan skewers (80 cal.)
- ☐ Boneless Buffalo chicken wings with blue cheese (160 cal.)
- ☐ Fried chicken and waffle bites (180 cal.)
- ☐ Pork al pastor with pineapple skewers (170 cal.)
- ☐ Vegan samosas served with mint chutney (120 cal.) (VG)
- ☐ Edamame dumplings with potsticker sauce (110 cal.) (VG)
- ☐ Vegan meatballs with marinara (30 cal.) (VG)
- ☐ Jackfruit "crab" cake with fennel slaw and vegan crema (190 cal.) (VG)
- ☐ Crispy baked Buffalo cauliflower (30 cal.)
- ☐ Barbecue carrot tostadas (160 cal.)



GRAZING TABLES + *Reception Stations*

Minimum of 12 guests. Prices are listed per person.

Charcuterie Table

Upscaled cheese and charcuterie option that includes assorted cheeses (soft and hard varieties), prosciutto, salami, capicola, sliced baguette, crackers, mustard, honey, cornichons, dried fruits, fresh berries, and grapes. (430-610 cal.)

Italian Mozzarella and Burrata Table

Italian mozzarella and burrata table with heirloom tomato and basil salad, sliced prosciutto, baby arugula salad, marinated olives (VG), seasonal roasted fruit (VG), house-made crostini sea salt focaccia, extra virgin olive oil, aged balsamic, local honey, pistachios, and seasonal jams. (150- 680 cal.)

Cheese Display

Cheese display with artisan bread, crackers, and fresh fruit garnish. (160-350 cal.)

Fondue Table

Fondue table with creamy chocolate fondue, queso blanco, fresh fruit, marshmallows, berries, pound cake, pretzels, sliced apples, bacon strips, mini pretzel bites, tortilla chips, fresh sliced breads, and grilled seasonal vegetables. (270-460 cal.)

Harvest Vegetable Table

Harvest vegetables include roasted and raw seasonal vegetables (VG), house ranch dressing, two flavors of hummus, fried pita bread triangles, grapes, and berries. (400-680 cal.)

Chips and Dips

Served with tri-colored tortilla chips, house-made kettle chips, crispy pita, or sliced baguettes. (60-90 cal.)

Choose three:

- ☐ Hummus (70 cal.) (VG)
- ☐ Baba ghanoush (15 cal.) (VG)
- ☐ Labneh (40 cal.)
- ☐ Spinach artichoke dip (190 cal.)
- ☐ Poblano queso (120 cal.)
- ☐ House ranch dressing (110 cal.)
- ☐ Guacamole (80 cal.) (VG)
- ☐ Salsa (20 cal.) (VG)

Seafood Platter

Chilled seafood platter with shrimp cocktail, cocktail sauce, remoulade sauce, horseradish mini ahi tuna poke, wasabi cream, fried wonton chips, Old Bay crab dip crostini, lemon, and hot sauce. (90-350 cal.)

Sushi and Edamame Table

Served with wasabi, pickled ginger, low-sodium soy sauce, and sea salt edamame. (5-70 cal.) (VG)

Choose three:

- ☐ Cucumber avocado rolls (180 cal.) (VG)
- ☐ Philadelphia rolls (210 cal.)
- ☐ Spicy tuna rolls (210 cal.)
- ☐ California rolls (220 cal.)
- ☐ Shrimp tempura rolls (280 cal.)
- ☐ Spicy salmon rolls (150 cal.)

Tostada Bar

Tostada bar with crispy tostadas, street corn esquites, cilantro, serrano peppers, refried beans, house-made guacamole, pico de gallo, lettuce, tomatoes, onions, cheddar cheese, fresh cilantro, limes, and sour cream. (60-410 cal.)

Choose two:

- ☐ Citrus de pollo (570 cal.)
- ☐ Carne asada (320 cal.)
- ☐ Pork carnitas (200 cal.)
- ☐ Chorizo tofu (110 cal.) (VG)
- ☐ Upgrade to chipotle grilled shrimp (140 cal.)



Carving STATIONS

Minimum of 12 guests

Carving Station

Upgrade your event with a carving station that includes assorted dinner rolls and butter. (130-250 cal.)

Choose one:

- ☐ **Herb pesto-rubbed beef prime rib** with freshly grated horseradish, roasted garlic au jus, mashed potatoes, and fire-braised green beans (1090 cal.)
- ☐ **Citrus and sage-brined turkey breast** with pear-cranberry chutney, turkey gravy, sweet potatoes, roasted Brussels sprouts, and balsamic vinaigrette (510 cal.)
- ☐ **Maple Dijon-rubbed salmon** with Meyer lemon beurre blanc, chive pesto, garlic and shallot risotto, and grilled lemon broccolini (970 cal.)
- ☐ **Smoked pepper and honey-brined pork tenderloin** with mango charred peach chutney, smoked Gouda macaroni and cheese, grilled seasonal vegetables, and fresh herb gremolata (510 cal.)
- ☐ **Cracked pepper beef tenderloin** with cabernet demi-glace, roasted garlic butter, truffle-whipped root vegetables, and tri-color heirloom carrots (680 cal.)
- ☐ **Barbecue squash ribs (VG)** with pimento cheese grits, spicy braised greens, and cornbread, served with honey butter (770 cal.)

Pasta Station

Served with herbed garlic bread and Parmesan cheese. (310-320 cal.)

Choose two:

- ☐ Penne rigate (180 cal.) (VG)
- ☐ Farfalle (220 cal.) (VG)
- ☐ Gemelli (180 cal.) (VG)
- ☐ Chickpea penne (avoiding gluten) (190 cal.) (VG)

Choose two:

- ☐ Tomato basil marinara (30 cal.) (VG)
- ☐ Parmesan Alfredo (240 cal.)
- ☐ Basil pesto (60 cal.)
- ☐ Tomato blush sauce (130 cal.)

Choose two:

- ☐ Garlic herb chicken (270 cal.)
- ☐ Meatballs marinara (200 cal.)
- ☐ Sweet Italian sausage and peppers (270 cal.)
- ☐ Crispy tofu (260 cal.)

Choose three (VG):

- ☐ Steamed broccoli (30 cal.)
- ☐ Charred cauliflower (120 cal.)
- ☐ Sautéed mushrooms (70 cal.)
- ☐ Fresh garlic (5 cal.)
- ☐ Roasted garlic (15 cal.)
- ☐ Fire-roasted bell peppers (10 cal.)
- ☐ Sautéed onion (90 cal.)
- ☐ Roasted eggplant (60 cal.)
- ☐ Sun-dried tomatoes (10 cal.)

Plated TRIOS

Experience the perfect blend of flavors and convenience with our Trio Plate. This specially curated pre-fixed menu offers three delightful courses on one plate: a light starter, a savory main entrée, and a delectable dessert. Designed for quick service and budget-conscious events. Our Trio Plate is ideal for plated meals with tight event timelines, or short meal service times. Enjoy a satisfying and efficient dining experience without compromising on taste.

Fish

❑ Option one:

- First course: wild mushroom and goat cheese tart (465 cal.)
- Salad entrée: grilled salmon niçoise salad with avocado, cage-free egg, new potatoes, dill green beans, and tomatoes in lemon vinaigrette (400 cal.)
- Dessert: vanilla bean crème brûlée with seasonal berries (610 cal.)

❑ Option two:

- First course: chilled sesame noodle salad with mushroom and scallions (190 cal.)
- Entrée: spicy ponzu tuna poke bowl with sriracha aioli and wakame salad (520 cal.)
- Dessert: chocolate matcha cupcake (220 cal.)

Chicken

❑ Option one:

- First course: caprese salad with heirloom tomatoes, fresh mozzarella, and basil (150 cal.)
- Entrée: pesto chicken ciabatta with provolone cheese, tomatoes, and basil pesto (880 cal.)
- Dessert: tiramisu with mascarpone and fresh berries (130 cal.)

❑ Option two:

- First course: vegetable tian galette (170 cal.)
- Entrée: grilled chicken with Dijon tarragon vinaigrette over Boursin mashed potatoes and asparagus (460 cal.)
- Dessert: warm mini apple tarte Tatin (360 cal.)

Beef

❑ Option one:

- First course: warm truffle goat cheese and herb crostini (110 cal.)
- Entrée: grilled petite filet mignon with cabernet demi-glace, served with brown butter mashed potatoes and heirloom carrots (720 cal.)
- Dessert: warm chocolate ganache cake (450 cal.)

❑ Option two:

- First course: guacamole and street corn dip with queso fresco, lime, and tortilla chips (90 cal.)
- Entrée: cilantro soy-marinated flat-iron steak served with Caesar salad, Parmesan cheese, and serrano lime Caesar dressing (420 cal.)
- Dessert: mini chocoflan cake with whipped cream (450 cal.)

Vegan

❑ Option one:

- First course: Mediterranean salad with sun-dried tomatoes and artichokes (140 cal.) (VG)
- Entrée: broccolini and roasted pepper hummus wrap with wild mushrooms (410 cal.) (VG)
- Dessert: vegan mixed berry tart (350 cal.) (VG)

❑ Option two:

- First course: artichoke and tomato crostini with toasted pine nuts (140 cal.) (VG)
- Entrée: panko-crusted eggplant and balsamic tomato Napoleon with broccoli rabe (270 cal.) (VG)
- Dessert: warm apple cinnamon oat crisp (150 cal.) (VG)



PLATED *Lunch + Dinner*

Choose one from each of the following categories:

Salad:

- ☐ Wedge salad with pecan praline bacon and blue cheese dressing (670 cal.)
- ☐ Arugula salad with burrata and tomatoes with balsamic vinaigrette (550 cal.)
- ☐ Feta, cranberry, and walnut salad with honey Dijon vinaigrette (450 cal.)
- ☐ Roasted beet and goat cheese salad with house-made creamy maple dressing (250 cal.)
- ☐ Mini kale Caesar salad with Parmesan and Caesar dressing (260 cal.)
- ☐ Quinoa and grilled sourdough panzanella with red wine vinaigrette (150 cal.)

Entrée:

- ☐ Basil pesto grilled chicken breast with heirloom tomato relish (460 cal.)
- ☐ Grilled filet mignon with red wine demi-glace (430 cal.)
- ☐ Lamb chops Provençal with herb Dijon breadcrumbs (280 cal.)
- ☐ Surf and turf: citrus grilled shrimp skewer with a petite filet mignon, served with lemon herb butter (470 cal.)
- ☐ Seared halibut with cherry tomato vinaigrette (390 cal.)
- ☐ Applewood bacon-wrapped diver scallops (330 cal.)
- ☐ Wild mushroom truffle risotto (480 cal.)
- ☐ Pan-seared king oyster mushroom “scallops” (380 cal.) (VG)

Starch side:

- ☐ Potato gratin (380 cal.)
- ☐ Lyonnaise potatoes (120 cal.) (VG)
- ☐ Roasted garlic mashed potatoes (180 cal.)
- ☐ Vegetable and rice pilaf (100 cal.) (VG)
- ☐ Herb risotto (380 cal.)
- ☐ Honey-whipped sweet potatoes (260 cal.)

Vegetable:

- ☐ Lemon-roasted asparagus (60 cal.) (VG)
- ☐ Garlic sautéed green beans (60 cal.) (VG)
- ☐ Roasted heirloom carrots (90 cal.) (VG)
- ☐ Grilled summer squash (20 cal.) (VG)

Dessert:

- ☐ Chocolate mousse cake (220 cal.)
- ☐ Orange olive oil cake with mascarpone and fresh berries (180 cal.)
- ☐ Flourless chocolate cake (210 cal.)
- ☐ Key lime tart (350 cal.)
- ☐ Buttermilk vanilla bean panna cotta (270 cal.)
- ☐ Dark chocolate coconut mousse with fresh berries (390 cal.) (VG)



Dessert STATIONS

Build Your Own Dessert Stations

Choose three:

- ☐ Lemon bars (250 cal.)
- ☐ Raspberry brownies (360 cal.)
- ☐ Salted pretzel bars (240 cal.)
- ☐ Mini chocolate cupcakes (110 cal.)
- ☐ Jam thumbprints (160 cal.)
- ☐ Seasonal shortbread (250 cal.)
- ☐ Cheesecake bites (170 cal.)
- ☐ Mini fruit tarts (120 cal.)
- ☐ Chocolate bark (120 cal.)
- ☐ Chocolate truffles (190 cal.)
- ☐ Mini key lime tarts (250 cal.)
- ☐ Mini white carrot cupcakes (60 cal.)

A La Carte Desserts

Minimum of 12 guests for each selection.

- ☐ **Italian favorites:** mini cannoli, tiramisu, and Italian butter cookies (130-500 cal.)
- ☐ **Cheesecake bites:** strawberry cheesecake bites, chocolate truffle cheesecake bites, and salted caramel cheesecake bites (170-470 cal.)
- ☐ **Cookie jar and milk:** served with your choice of warm house-made cookies, fresh milk, and oat milk for dunking (130-150 cal.)
 - Choose three flavors:**
 - ☐ Sweet and salty potato chip (250 cal.)
 - ☐ Chocolate butterscotch (600 cal.)
 - ☐ Vegan meringue (60 cal.) (VG)
 - ☐ Sea salt caramel chocolate chip (600 cal.)
 - ☐ Chocolate brownie cookie (290 cal.)
 - ☐ Matcha shortbread (370 cal.)
- ☐ **Tropical:** mini passion fruit bars, coconut cookies, mini key lime pies, and mini chocolate matcha cupcakes (60-280 cal.)
- ☐ **Triple chocolate:** chocolate-covered strawberries, chocolate mousse mini parfait, and individual molten chocolate cakes (130-440 cal.)
- ☐ **Plant-based sweets (VG):** vegan fudge brownies, vegan carrot cupcakes, and vegan snickerdoodle cookies (130-380 cal.)



