CATERING

BREAKFAST

POWER BREAKFAST

\$15/ person • Minimum 10 guests
Choice of breakfast sandwich: Bacon, egg & cheese; Sausage, egg & cheese; Ham, egg & cheese; Tomato, egg & cheese w/ pesto (V)
Comes with fruit tray, mini muffins, & coffee service*



\$15/ person • Minimum 10 guests
Scrambled eggs with cheddar cheese, roasted red potatoes, bacon or sausage, assorted pastries, & coffee service

HEALTHY START BREAKFAST

\$13/ person • Minimum 15 guests
Homemade quiche: choose from choose from
Bacon, spinach & Swiss; Ham, sausage, & cheddar; Kale, mushroom, &
smoked gouda (V)
Comes with build-your-own fruit & yogurt parfaits & coffee service*

BOARDROOM BREAKFAST

\$11/ person

Assorted fresh bakery items, whole fruit, & coffee service*

BUILD-YOUR-OWN FRUIT & YOGURT PARFAITS

\$7/ person • Minimum 10 guests
Strawberry & vanilla yogurt served with assorted berries & granola



HOT BREAKFAST SANDWICH

\$8 each

Choice of Bacon, egg & cheese; Sausage, egg & cheese; Ham, egg & cheese; Tomato, egg & cheese w/ pesto (V) Served on an English muffin

MINI BREAKFAST BURRITO

(8" TORTILLA)

\$6 each

Choice of Bacon, egg & cheese; Sausage, egg & cheese; Ham, egg & cheese; Vegetable, egg & cheese (V) Includes sour cream & salsa

BREAKFAST BURRITO

(12" TORTILLA)

\$10 each

Choice of Bacon, egg & cheese; Sausage, egg & cheese; Ham, egg & cheese; Vegetable, egg & cheese (V) Includes sour cream & salsa

Coffee service includes regular coffee
Decaf coffee available upon request



CATERING

BREAKFAST

FRESH BREWED CARIBOU COFFEE

\$22/ pot • Serves 8-10 people Regular or decaf coffee, cups, cream, sugar, & stir sticks



\$2/ serving • Minimum 8 servings
Assorted tea packets. Includes hot water & cups

FRESH BAKERY ITEMS

\$3 each

Donut; Muffin; Bagel w/ cream cheese; Scone; Filled Croissant, Turnover

GLUTEN FREE MUFFINS

\$4 each

Blueberry; Chocolate Chip

CHEDDAR EGGS (V)

\$5/ person

BREAKFAST POTATOES or CHESY HASHBROWNS (V)

\$5/ person

CINNAMON MONKEY BREAD

(V)

\$12 • ½ pan, serves 9-12 people



BACON SAUSAGE LINKS

\$5 • 2/person

BISCUITS & GRAVY

\$5 • 2/person

HOMEMADE QUICHE

\$25 • ½ pan, Serves 9-12 people \$50 • Full pan, Serves 15-18 people Bacon & Swiss; Bacon, spinach, & Swiss; Broccoli

& Cheddar (V); Kale, mushroom, & smoked gouda (V); Mushroom & Swiss (V)

Eggs Benedict Bake

\$25 • ½ pan, Serves 9-12 people \$50 • Full pan, Serves 15-18 people

WHOLE FRESH FRUIT

\$2/ piece



CATERING

FRESH DESSERTS

GOURMET COOKIES

\$2 each

Chocolate chip; Oatmeal raisin; Peanut butter; Rocky road, Chocolate chunk (nut free), Snickerdoodle (nut free); Sugar (nut free)

MINI COOKIES

\$1 each

Chocolate chip (nut free); Oatmeal raisin (nut free); Peanut butter; Sugar (nut free); M&M (nut free)

MINI PEANUT BUTTER CHOCOLATE DIPPED COOKIES

\$18/ dozen

GLUTEN FREE CHOCOLATE CHIP COOKIES

\$4 each

VEGAN COOKIES

\$4 each

Chocolate chip (nut free); Double Chocolate Chip; Oatmeal raisin with walnuts; Peanut Butter Chocolate Chip

DESSERT TRIANGLE BARS

\$24/ dozen

Brownies (nut free); Rice Krispy Bar (nut free); Peanut butter chocolate Krispy Bar; 7 layer; Lemon bar (nut free)



DESSERT BAR BITES

\$12/ dozen

Brownies (nut free); Rice Krispy Bar (nut free); Peanut butter chocolate Krispy Bar; 7 layer; Lemon bar (nut free)

GLUTEN & NUT FREE DESSERT BARS

\$5 each

Raspberry crumble; Blondie; Brownie

COCONUT MACAROONS (GF)

\$2 each



CATERING

CAKES, CUPCAKES, & PIES

CHESECAKE BITES

\$24/ dozen
Assorted Flavors

CHOCOLATE COVERED STRAWBERRIES

\$24/ dozen • Minimum 1 dozen CAKES, CUPCAKES & PIES

CAKES

Call to inquire about availability

CUPCAKES

\$24/ dozen

Chocolate with Chocolate Frosting; Vanilla with Vanilla Frosting; Red velvet with Cream Cheese Frosting

12" CHOCOLATE CHIP COOKIE CAKE

\$20

9" ROUND PIES

\$20 each • Serves 8-10 Apple; Blueberry; Cherry; Pecan; Pumpkin





CATERING

BEVERAGES

FRESH BREWED CARIBOU COFFEE

\$22/ pot • Serves 8-10 Regular or Decaf coffee, Cups, Lids, Non-dairy Creamer, Sugar, & Stir sticks

HOT TEA SERVICE

\$2/ person • Minimum 8 servings Assorted tea packets, Cups

BOTTLED WATER

\$8/ case • 24ct

SPARKLING WATER

\$12/ 12 pack - 12oz cans

SODA

\$8/ 8 pack - 12oz bottles \$12/ 12 pack - 12oz cans Coca-Cola & Pepsi products

BEER & WINE

Call to inquire about current pricing Available upon request





CATERING

SANDWICHES, SALADS, & SIDES

FRESH PREMIUM BOX LUNCH

\$15/ box

Choice of Premium sandwich or wrap; Grain bowl (listed below)

Comes with kettle chips (GF), bakery fresh cookie* & water bottle



\$11 each

Roast beef pretzel sandwich; Cranberry & brie turkey wrap; Honey ham & brie wrap; Asian crab salad wrap

FRESH PREMIUM GRAIN BOWLS

\$12 each • Minimum 10 per variety
Southwest black bean bowl (V);
Mediterranean grain bowl (V); Farro chicken bowl
**Temporary Unavailable

FRESH CLASSIC BOX LUNCH

\$13/ box

Choice of Classic sandwich; Wrap; Entrée salad (listed below)

Comes with kettle chips (GF), bakery fresh cookie* & water bottle



FRESH CLASSIC SANDWICHES

\$8 each

Pesto chicken; Chicken, bacon, & cheddar; Club fresh; Turkey & cheddar; Roast beef & provolone;

Ham & Swiss; Pesto & mozzarella (V)

Served on a ciabatta roll

FRESH CLASSIC WRAPS

\$9 each

Pesto chicken; Chicken Caesar; Chicken Bacon Ranch; Chipotle chicken; Turkey & cheddar; Roast beef & provolone; Ham & Swiss; Grilled vegetables & hummus (V)

ENTRÉE SALAD

\$8 each

Mixed salad greens (V); Caesar Salad (V); Chicken Caesar salad; Chef salad; Greek salad w/ Kalamata olives & Greek vinaigrette dressing (V); Southwestern chicken salad w/ chipotle ranch dressing

CATERING

SANDWICHES, SALADS, & SIDES CONTINUED

DELI SIDES

\$5/ person • 8oz

Citrus kale (V); Basil pesto tortellini (V); Roasted red pepper pasta salad (V); Dill Red Potato salad (V); Loaded Potato Salad; Old Fashioned Potato Salad (V); Hawaiian Potato Salad; Broccoli & Cauliflower Salad; Coleslaw (V)



\$5/ person • 8oz • call for availability

BUILD-YOUR-OWN SANDWICH BUFFET

\$15/ person

Choose 3: Ham; Turkey; Roast beef; Grilled chicken (cold); Egg salad (V); Tuna salad; Chicken salad

Served with cheddar cheese, Swiss cheese, lettuce, tomato & onion

Served with 100% whole wheat bread, multi-grain bread, white bread, house-made potato chips & bakery fresh cookie*

Choice of deli side: Citrus kale (V); Basil pesto tortellini (V); Roasted red pepper pasta salad (V); Dill Red Potato salad (V); Loaded Potato Salad; Old Fashioned Potato Salad (V); Hawaiian Potato Salad; Broccoli & Cauliflower Salad; Coleslaw (V) Substitute Croissant for \$1/ person

- *Substitute Coconut Macaroon (GF)
- *Substitute Vegan Cookie for \$3/ person
- *Substitute Gluten Free Cookie for \$2/ person





CATERING

HOT BUFFETS

CREATE YOUR OWN BUFFET

Choice of 1 entrée w/ 2 sides • \$20/ person Choice of 2 entrée w/ 2 sides • \$28/ person Add a 3rd side for \$5/ person Served w/ house salad, house-made ranch & balsamic vinaigrette dressings; your choice of rolls & butter, breadsticks or egg rolls

ENTRÉE SELECTIONS

- Grilled pork loin with apple chutney (GF)
- Asian sweet chili roasted pork shoulder (GF)
- Grilled salmon w/ lemon butter sauce (GF)
- BBQ pulled pork w/ fresh hamburger buns
- Beef stroganoff
- Herb roasted turkey w/ gravy
- Jambalaya w/ andouille sausage
- Honey glazed ham (GF)
- Fried, baked, or grilled chicken
- General Tso's chicken served w/ white rice
- Orange chicken served w/ white rice
- Chicken or vegetable stir-fry served w/ white rice (GF)
- Sesame noodles w/ chicken
- Chicken & vegetable curry served w/ Jasmine rice (GF)
- Substitute tofu for no extra charge (V)
- Substitute shrimp for \$5/ person
- Lasagna beef or vegetarian



SIDE DISH SELECTIONS

Potato or Pasta

Garlic mashed potatoes; Buttermilk whipped potatoes & gravy; Herb roasted baby red potatoes; Baked potato w/ butter & sour cream; Mashed sweet potatoes; Roasted sweet potatoes; Baked mac & cheese Vegetable

Sautéed green beans; Roasted Brussel sprouts; Glazed carrots; Seasonal vegetable medley; Roasted root vegetables; Vegetable fried rice; Wild rice pilaf; Cornbread stuffing; Coleslaw; Braised collard greens



CATERING

BUILD-YOUR-OWN SPECIALTY BAR

MAC & CHESE BAR

\$13/ person • Minimum 15 guests
Elbow macaroni or Cavatappi pasta w/ your
choice of three of the following toppings: BBQ
pork; Buffalo chicken; Grilled chicken; Shrimp;
Chopped Bacon; Broccoli (V)

SLIDER BAR

\$13/ person • Minimum 12 guests • 2 sliders/ person

Silver dollar rolls w/ your choice of three of the following: BBQ pulled pork; Pulled chicken; Ham & swiss; Turkey, bacon & cheddar cheese Served w/ house-made potato chips

PASTA BAR

\$15/ person • Minimum 10 guests

Choose 2: Penne pasta; Cavatappi pasta; Spaghetti pasta; or Farfalle pasta

Choose 2 sauces: Alfredo; Alfredo w/ spinach & mushroom; Marinara; Marinara w/ meatball; Pesto Alfredo

Served w/ mixed greens salad, house-made ranch & balsamic vinaigrette dressings, & breadsticks

Substitute cheese tortellini or cheese ravioli for \$5/ person

Add chicken for \$5/ person



CHILI BAR

\$13/ person • Minimum 10 guests
Traditional beef or vegetable chili (V) served w/
shredded cheddar cheese, green onion, sliced
jalapeño peppers, tortilla chips, & sour cream

TACO BAR

\$15/ person • Minimum 10 guests

Your choice of Seasoned ground beef; Pork carnitas; Seasoned diced chicken; Grilled vegetables Served w/ vegetarian black beans, Spanish rice, shredded lettuce, shredded cheddar cheese, black olives, diced tomato, diced onion, sour cream, & salsa

Hard shell or Soft shell tacos (2/ person)
Add guacamole & pico de gallo for \$5/ person
Make it a Nacho Bar with tortilla chips & cheese
sauce for \$3/ person (V)



CATERING

BUILD-YOUR-OWN SPECIALTY BAR CONTINUED

FRESH GRILL BAR

\$17/ person • Minimum 10 guests Choose 2: Grilled hamburgers; Grilled vegetarian burgers (V); Grilled chicken breast; BBQ pulled pork; Brats

Served w/ lettuce, tomato, onion and/or relish. Ketchup & mustard included along with housemade kettle chips w/ French onion dip & coleslaw



\$15/ person • Minimum 10 guests
Romaine lettuce w/ sliced chicken, hardboiled
eggs, blue cheese crumbles, scallions, grape tomatoes, sliced avocado & bacon
Served w/ house-made ranch & balsamic vinaigrette dressings

BAKED POTATO BAR

\$13/ person • Minimum 10 guests
Baked potato, chopped bacon, shredded cheddar, scallions, sour cream, salsa, & butter (V)
Add chili, broccoli, & cheese sauce for \$5/ person





CATERING

PARTY PLATTERS

VEGETABLE PLATTER W/ HOUSE-MADE RANCH DIP (V)

S- \$35, M- \$53, L- \$70

Fresh, crisp vegetables including: baby carrots, celery sticks, cucumbers, grape tomatoes, red peppers, radishes, broccoli florets, pea pods, & mushrooms

Substitute hummus dip for \$5/\$10/\$15



S- \$35, M- \$55, L- \$70

An artistic arrangement of fresh fruits including: pineapple, kiwi, strawberries, blueberries, grapes, honeydew, & cantaloupe

CHESE & CRACKERS PLATTER (V)

S- \$35, M- \$55, L- \$70

Cheddar cheese, Swiss cheese, smoked gouda, pepper jack cheese & muenster

CHESE & SAUSAGE PLATTER W/ CRACKERS

S- \$40, M- \$60, L- \$80

Hard salami, prosciutto, beef stick bites, cheddar cheese, Swiss cheese, & smoked Gouda



ARTISANAL CHEESE TRAY

S- \$60, M- \$80, L- \$100

Sartori Merlot BellaVitano cheese, Sartori rosemary & olive oil asiago cheese, Hooks 1 year cheddar cheese, Carr Valley fontina, Red Apple smoked gruyere, Italian dry salami, blackberries, raspberries, & mixed nuts

CHARCUTERIE TRAY

L- \$125

President brie cheese, Hooks 3 year cheddar cheese, Montchevre blueberry vanilla goat cheese, Sartori rosemary & olive oil asiago cheese, Italian dry salami, prosciutto, sliced Mediterranean apricots, baby dill pickles, smoked paprika Spanish olives, Dalmatia fig spread & stone ground mustard Served w/ fresh baguette



CATERING

PARTY PLATTERS CONTINUED

MEDITERRANEAN TRAY (V)

S- \$35, M- \$50, L- \$100 Homemade pita crisps, hummus, feta, olives, cucumbers, & pepperoncini peppers

ANTIPASTO TRAY

S- \$40, M- \$60, L- \$80 Fresh mozzarella balls, feta, prosciutto, salami, pepperoncini peppers, roasted red pepper, Kalamata olives, garbanzo beans, grape tomatoes

PINWHEEL PLATTER

S- \$50, M- \$70, L- \$90 Assorted deli wraps, sliced into pinwheels

TACO DIP W/ HOMEMADE TORTILLA CHIPS (V)

S- \$35, M- \$55, L- \$70

SMOKED SALMON PLATTER

\$135 • Serves ~40

Whole smoked salmon garnished w/ hard boiled eggs, red onions, capers, kalamata olives, & lemons

Served w/ dill cream cheese





CATERING

HOT APPETIZERS

MEATBALLS

\$18/ dozen • Minimum 1 dozen per variety Choice of: Creamy mushroom sauce w/ caramelized onion & sour cream; BBQ; Marinara

CHICKEN WINGS

\$20/ dozen • Minimum 1 dozen per variety Sauces: BBQ; Honey BBQ; Garlic parmesan; Teriyaki; Buffalo; Mango habanero; Honey Sriracha; Hot garlic Dry rubs: Ranch; Cajun; Madison Chile; Lemon Myrtle

CHICKEN TENDERS

\$18/ dozen • Minimum 1 dozen
Served w/ your choice of BBQ or Buffalo Sauce

STUFFED MUSHROOMS

\$26/ dozen • Minimum 1 dozen per variety
Jumbo mushrooms stuffed with your choice of filling: Blue cheese & bacon; Spinach, smoked
gouda, & cream cheese (V); Italian sausage;
Crab

VEGETARIAN EGG ROLLS (V)

\$18/ dozen • Minimum 1 dozen Served w/ sweet chili sauce



PORK EGG ROLLS

\$18/ dozen • Minimum 1 dozen Served w/ sweet chili sauce

JERK TOFU KEBABS (V & GF)

\$26/ dozen • Minimum 1 dozen Vegan jerk tofu with pineapple, red onion, & peppers



CATERING

CHILLED APPETIZERS

DEVILED EGGS

\$18/ dozen • Minimum 1 dozen per variety Choice of: Classic; Bacon; Dill; Caper dill; Curry; Sriracha; Smoked salmon

GRILLED & CHILLED SHRIMP

\$28/ dozen • Minimum 1 dozen per variety
Marinated garlic or Spicy Korean gochujang (GF)
Served w/ your choice of basil aoli or cocktail
sauce

BUILD-YOUR-OWN BRUSCHETTA

\$20/ dozen • Minimum 1 dozen
Tomato, fresh mozzarella & basil on crostini (V)

HOUSE-MADE CHIPS & DIPS

\$6/ person • Minimum 8 servings
Your choice of one of the following: Pita chips;
Tortilla chips; Potato chips
Served w/ one of the following dips: Hummus;
French onion; Spinach artichoke; Roasted red pepper; Salsa; Guacamole; Pico de gallo

SPECIALTY CROSTINI

\$26/ dozen • Minimum 1 dozen per variety Choice of: BLT w/ chipotle mayo; Beef & blue cheese crumbles; Herb cream cheese & mushrooms (V); Goat cheese & caramelized onion (V)



PHYLLO CUPS

\$26/ dozen • Minimum 1 dozen per variety
Brie & raspberry (V); Taco (V); Seafood salad;
Buffalo chicken w/ blue cheese & celery; Pulled
pork w/ queso fresco

ASIAN MARINATED BEEF SATAY

\$26/ dozen • Minimum 1 dozen Served w/ peanut dipping sauce

SPECIALTY COCKTAIL SANDWICHES

\$26/ dozen • Minimum 1 dozen per variety
Ham and Swiss on a Hawaiian roll w/ pineapple
mayo; Roasted turkey and Cheddar on silver
dollar rolls w/ honey mustard mayo; Roast beef
and Provolone on a pretzel roll w/ horseradish
mayo

CAPRESE SPEARS

\$26/ dozen • Minimum 1 dozen (V, GF)



CATERING

SALADS

MIXED SALAD GREENS (V)

S- \$35, M- \$55, L- \$70 Mixed salad greens shredded carrots, grape tomatoes, & cucumbers Served w/ your choice of dressing

CAESAR SALAD (V)

S- \$35, M- \$55, L- \$70 Romaine lettuce, grape tomatoes, cucumber, red onion, parmesan, croutons Served w/ Caesar dressing

CHICKEN CAESAR SALAD

S- \$45, M- \$65, L- \$85 Romaine lettuce w/ sliced chicken, grape tomatoes, cucumber, red onion, parmesan, croutons Served w/ Caesar dressing

SOUTHWESTERN CHICKEN SALAD

S- \$45, M- \$65, L- \$85 Mixed salad greens w/ sliced chicken, grape tomatoes, corn, black beans, cheddar cheese, seasoned tortilla strips

Served w/ House-made Chipotle Ranch dressing



CHEF SALAD

S- \$45, M- \$65, L- \$85

Mixed salad greens, shredded cheddar cheese, Swiss cheese, ham, turkey, hardboiled eggs, cucumber, grape tomato,

Served w/ your choice of dressing

GREEK SALAD (V)

S- \$40, M- \$60, L- \$80

Romaine lettuce, grape tomato, cucumber, Kalamata olives, feta, pepperoncini peppers, artichoke hearts

Served w/ Greek Vinaigrette dressing

