**BEVERAGES & DESSERTS**

**Beverages**
- Includes appropriate accompaniments
- Assorted Regular Coffee, Decaf and Hot Water with Assorted Tea Bags (8oz/cup, serving): $1.19 Per Person
- Bottled Water (8 oz/case): $1.19 Each
- Assorted Sodas (Can) (8-15 oz each): $1.79 Each
- Assorted Individual Fruit Juices (11 oz/each): $2.29 Each
- Ice Tea (5 gal/case, serving): $17.99 Per Gallon
- Lemonade (80 gal/case, serving): $17.99 Per Gallon
- Fruit Punch (8 gal/case, serving): $17.99 Per Gallon
- Strawberry Basil Infused Lemonade (97 oz/case, serving): $19.99 Per Gallon

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**Desserts**
- Available for 10 guests or more
- Assorted Blondies (540-590 Cal; 2.0 oz serving): $16.99 Per Dozen
- Assorted Cranberry Cookies (50-510 Cal each): $13.45 Per Dozen
- Bakery-style Brownies (50-5 Cal; 2.25 oz serving): $16.99 Per Dozen
- Gourmet Dessert Bars (190-370 Cal; 2.75-3.25 oz, serving): $18.45 Per Dozen
- Captains’ Cupcakes: $2.89 Per Dozen
  - Chocolate Cupcake: 488 Cal each
  - Vanilla Cupcake: 400 Cal each
  - Banana Split Cupcake: 400 Cal each
  - Devil’s Food Cupcake: 360 Cal each

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**Ordering Information**

**Lead Time**

Notice of 72 hours 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. We are delighted to customise your menu with all of your event needs from rental equipment to linen, service staff and everything in between. Additional fees may apply.

**Contact Us Today**

252.328.2000
catering@ecu.edu
accounting.catering@ecu.edu

**Prices Effective Until 07/01/2023**

Prices may be subject to change.

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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., trayfare used vary significantly. In order to accommodate the number of guests that can range from single digits to thousands, due to our desire and ability to provide custom solutions, we do offer standard serving containers. If you have any questions, please contact your catering manager directly.
ALL-DAY PACKAGES

All Day Delicious $127.99

Relish. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 10 guests or more. Includes four 4 food stations.

Delicious Dawn
- Assorted Muffins 400-550 Cal each
- Assorted Scones 420-450 Cal each
- Fresh Seasonal Fruit 75 Cal each, serving
- Assorted Juice 170-210 Cal each
- Bottled Water 0 Cal each
- egournds Coffee, Decaf and Hot Tea 0 Cal each, serving

AM Perk Up
- Granola Bars 100 Cal each
- Assorted Individual Yogurt Cups 50-100 Cal each, serving
- Iced Tea 5 Cal each, serving
- egournds Coffee, Decaf and Hot Tea 0 Cal each, serving

Power Up Lunch
- Tomato and Cucumber Cucumber Salad 120 Cal,75 Cal each, serving
- Orange Fennel Spinach Salad 210 Cal,32 Cal each, serving
- Bakery Fresh Rolls 100 Cal each
- Green Bean Casserole 70 Cal each, serving
- Three Pepper Caponata with Pasta 310 Cal,75 Cal each, serving
- Tarragon White Wine Sauce 280 Cal,55 Cal each, serving
- New York Cheesecake 500 Cal each, serving
- Iced Tea 5 Cal each, serving
- Bottled Water 70 Cal each, serving

PM Pick Me Up
- Grilled Spinach Dip with Pita Chips 230 Cal,225 Cal each, serving
- Grilled Vegetable Tray 70 Cal each, serving
- Freshly Sliced Brownies 250 Cal,225 Cal each, serving
- Bottled Water 0 Cal each, serving
- egournds Coffee, Decaf and Hot Tea 0 Cal each, serving

Meeting Wrap Up $32.99

Serve three stations and guests go wild! This All-Day package includes the following 4 stations. Available for 15 guests or more. Includes appropriate condiments.

Morning Mini
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Donuts 150-180 Cal each
- Yogurt Parfait Cups 270-400 Cal each
- Bottled Water 0 Cal each
- egournds Coffee, Decaf and Hot Tea 0 Cal each, serving

The Energizer
- Donut Hole 50-70 Cal each
- Bagel with Cream Cheese 110 Cal each
- Iced Tea 5 Cal each, serving
- egournds Coffee, Decaf and Hot Tea 0 Cal each, serving

It's A Wrap

Fresh Choice of Wrap:
- Chicken Caesar Wrap 400 Cal each
- Pepper Jack Turkey Wrap 690 Cal each
- Grilled Vegetable Wrap 520 Cal each
- Fresh Seasoned Greek Salad 460 Cal,55 Cal each
- Traditional Garden Salad 500 Cal each, serving
- Grilled Vegetable Pasta Salad 100 Cal,75 Cal each, serving
- Individual Bag of Chips 250 Cal,185 Cal each
- Assorted Cranberry Cookies 250 Cal each
- Freshly Sliced Brownies 250 Cal each, serving
- Iced Tea 5 Cal each, serving
- Bottled Water 0 Cal each, serving

Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsa. Salsa Raja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Cranberry Cookies and Beverages
- Tortilla Chips 90 Cal each, serving
- Salsa Raja 20 Cal each, serving
- Salsa Verde 20 Cal each, serving
- Pico De Gallo 10 Cal each, serving
- Assorted Fruit 50-110 Cal each, serving
- Assorted Cranberry Cookies 250 Cal each, serving
- Bottled Water 0 Cal each, serving
- egournds Coffee, Decaf and Hot Tea 0 Cal each, serving

RECEPTIONS

Reception Stations

Station 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. Includes appropriate condiments.

Happy Hour $160

Have a "full" break with your favorite Happy Hour finger foods.
- Chilled Spinach Dip with Pita Chips 230 Cal,225 Cal each, serving
- Mini Cheesecakes 175 Cal each
- Buffalo Chicken Tenders served with Blue Cheese Dip 800 Cal,75 Cal each, serving
- Assorted Cranberry Cookies 250 Cal each
- Gourmet Dessert Bars 330 Cal,270 Cal each, serving
- Traditional Carving-Slow-Cooked Beef $15.99
- Slow-Cooked Beef served with House-made Condiments and Fresh Rolls
- Bakery Fresh Rolls 180 Cal each
- Carved Slow-cooked Beef 200 Cal each, serving
- Roasted Garlic Aioli 150 Cal each, serving
- Tarragon Honey Mustard 150 Cal each, serving
- Peas Mornay 150 Cal each, serving
- Soft Pretzel Bar $5.49
- Chips on the outside and soft on the inside, try our Soft Pretzels served with your choice of Three (3) Dipping Sauces. Sweet or Salty, the choice is yours!
- Hot Pretzels 170 Cal each
- Honey Mustard Sauce 200 Cal each, serving
- Spicy Mustard Sauce 200 Cal each, serving
- Yellow Mustard Sauce 200 Cal each, serving
- Ranch Cream Sauce 200 Cal each, serving
- Vegan Cheddar Cheese Sauce 200 Cal each, serving
- Caper Cream Sauce 200 Cal each, serving
- Buffalo Blue Sauce 200 Cal each, serving
- Cheesecake 150 Cal each, serving
- Cinnamon Roll 100 Cal each, serving

Breaks

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

Energy Break $1.50

- Granola Bars 190 Cal each
- Fruit Filled Bars 190 Cal each
- Breakfast Bars 250 Cal each

Snack Attack $1.14

The perfect blend of sweet and salty to get you through your day!
- Individual Bag of Chips 100-150 Cal each
- Roasted Peanuts 150 Cal each, serving
- Trail Mix 250 Cal each, serving
- Assorted Cranberry Cookies 250 Cal each, serving
- Bakery Fresh Brownies 210 Cal,25 Cal each

Breads and Spreads $6.69

Looking for a variety of options to spice up your meeting? Try our various Tortilla Chips, Pita Chips and Crustini. mix your choice of dips, accompanied by a Fresh Fruit Tray.
- Tortilla Chips 100 Cal each, serving
- Pita Chips 160 Cal each, serving
- Crustini 60 Cal each
- Korean Red Pepper Sauce 150 Cal each, serving
- Ginger-Coriander Sauce 90 Cal each, serving
- Chilled Spinach Dip 200 Cal each, serving
- Feta and Roasted Garlic Dip 250 Cal each, serving
- Traditional Hummus 60 Cal each, serving
- Artichoke and Olive Dip 150 Cal each, serving
- Fresh Fruit Tray 40 Cal each, serving
**RECEPTIONS**

**Reception Platters and Dips**

- **Classic Sliced Cheese Tray** $5.99 Per Person
  - Classic Sliced Cheese Tray with Salsa, Cheddar and Pepper Jack Cheese, Pita Chips and Crackers (500 Cal 8 oz, serving)

- **Fresh Garden Crudites** $3.99 Per Person
  - Fresh Garden Crudites with Ranch Dill Dip (125 Cal 4 oz, serving)

- **Fresh Seasonal Fruit Tray** $3.99 Per Person
  - Fresh Seasonal Fruit Tray (6 oz 2 oz, serving)

- **Grilled Vegetables** $3.99 Per Person
  - Grilled Vegetables served with Balsamic Vinaigrette (70 Cal 3 oz, serving)

- **Homemade Spinach Dip** $1.99 Per Person
  - Homemade Spinach Dip served with Fresh Pita Chips (100 Cal 2 oz, serving)

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**ALL-DAY PACKAGES**

**Simple Pleasures** $14.99

Easy does it! Casually sophisticated. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

- **Simple Continental**
  - Assorted Deviled Eggs 100-200 Cal each
  - Orange Juice 120 Cal 8 oz, serving
  - Bottled Water 0 Cal 8 oz, serving

- **Box Lunch**
  - Charlee Garden Salad accompanied by Chips, Assorted Crackers, Cookies and Bottled Water

- **Mid-Day Munchies**
  - Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Crackers, Cookies and Beverages
    - Tortilla Chips 90 Cal 8 oz, serving
    - Salsa Roja 20 Cal 8 oz, serving
    - Salsa Verde 20 Cal 8 oz, serving
    - Pico De Gallo 10 Cal 8 oz, serving
    - Assorted Fruit 50-100 Cal each
    - Assorted Crackers 25-50 Cal each
    - Bottled Water 0 Cal 8 oz, serving

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

Our talented chefs are dedicated to create delicious meals that accommodate your culinary preferences and budget. Please contact our Catering Office at 252-334-4738 to arrange a personal consultation.

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Choose one of these 3 packages to sustain you throughout the day.
BREAKFAST

Breakfast Collections
All prices are per person and available for 10 guests or more. Includes appropriate condiments.

Basic Beginnings $2.00
Choice of one (1) Breakfast Pastery served with Iced Water, eDrinks Coffee, Decaf and Hot Tea
- Assorted Danishes 200-420 Cal each
- Assorted Muffins 400-520 Cal each
- Assorted Scones 420-470 Cal each
- Assorted Bagels 170-200 Cal each
Iced Water 0 Cal 8 oz, serving
eDrinks Coffee, Decaf and Hot Tea 0 Cal 8 oz, serving

Mini Continental $10.19
- Miniature Muffins 20-120 Cal each
- Miniature Danishes 100-170 Cal each
- Miniature Bagels 150-300 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal2.5 oz, serving
Iced Water 0 Cal 8 oz, serving
eDrinks Coffee, Decaf and Hot Tea 0 Cal 8 oz, serving

Healthy Choice Breakfast $2.69
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.
- Individual Cereal Cups 160-240 Cal each
- Milk 120 Cal each
- Bananas 110 Cal each
- Assorted Individual Yogurt Cups 110-150 Cal each
eDrinks Coffee, Decaf and Hot Tea 0 Cal 8 oz, serving

À la Carte Breakfast
Includes appropriate condiments.
- Assorted Muffins (400-520 Cal each) $1.75 Per Person
- Cinnamon Rolls (200 Cal each) $1.99 Per Person
- Assorted Pastries (200-510 Cal each) $2.19 Per Person
- Fresh Seasonal Sliced Fruit (40 Cal2.5 oz, serving) $1.99 Per Person
- Assorted Individual Yogurt Cups (50-150 Cal each) $1.09 Each
- Whole Fruit (50-110 Cal each) $1.29 Each

RECEPTIONS

Hors d’oeuvres
Hors d’oeuvres are priced per dozen. Includes appropriate condiments.

Reception Hors d’oeuvres (Hot)
Bacon Wrapped Scallops (20 Cal each) $3.99
Brats, Pear and Almond Napoleon’s Sauce (30 Cal each) $3.99
Chicken Kebabs (60 Cal each) $7.99
Couscous Shrimp (65 Cal each) $9.99
Frische in a Blanket (30 Cal each) $3.99
Mac & Cheese Melts (30 Cal each) $3.99
Assorted Meatballs (75-90 Cal each) $2.99
Spanakopita (70 Cal each) $2.99
Vegetable Spring Rolls (15 Cal each) $3.99

Unsure of how many items and how much to order for your reception?
Contact your catering events specialist to discuss the proper amounts needed for a reception.

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BUFFETS

Create Your Own Buffet
Customize Your Own Buffet: Select (1) starter, (1) entre, (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Indicates approximate caloric counts.

Buffet Starters
- Seasonal Garden Salad with Balsamic Vinaigrette (180 Cal; 7 oz; serving)
- Antipasto Salad (180 Cal; 3 oz; serving)
- Traditional Hummus with Toasted Pita (130 Cal; 1.75 oz; serving)
- Antipasto Platter with Crudités (200 Cal; 1 oz; serving)
- Roasted Vegetable Platter with Chimichurri Mayo (210 Cal; 1 oz; serving)
- Seasonal Fresh Fruit Sided (40 Cal; 0.25 oz; serving)

Buffet Entrees
- Honey and Brown Sugar Ham (370 Cal; 2.5 oz; serving) $13.79
- Chipotle Pork Loin topped with a Pineapple Salsa (190 Cal; 1 oz; serving) $11.89
- Asian Marinated Shrimp (195 Cal; 3 oz; serving) $16.49
- Beef and Spinach Lasagna (260 Cal; 1.25 oz; serving) $15.79
- Slow-roasted Turkey Breast rubbed with Sage and Thyme (120 Cal; 0.25 oz; serving) $17.79
- Beef Tenderloin and Mushroom Ragout (390 Cal; 0 oz; serving) $22.99

Buffet Sides
- Italian Seasoned Green Beans (50 Cal; 0 oz; serving)
- Pen Roasted Vegetables (55 Cal; 2 oz; serving)
- Pasta with Marinara Sauce (130 Cal; 2 oz; serving)
- Brussels Sprouts with Almond Butter (20 Cal; 0.25 oz; serving)
- Ginger Honey Glazed Carrots (110 Cal; 0.25 oz; serving)
- Butternut Squash with Sage (120 Cal; 0.75 oz; serving)
- Roasted New Potatoes (110 Cal; 0.25 oz; serving)

Buffet Finishes
- Apple Pie (410 Cal; 6 oz)
- New York-Style Cheesecake (460 Cal; 6 oz)
- Dulce de Leche Brownie (220 Cal; 2 oz; serving)
- Individual Chocolate Ganache Torte Cake (232 Cal each)
- Chocolate Cake (270 Cal; 2 oz)
- Pumpkin Crunch Mousse (160 Cal; 2 oz; serving)

BREAKFAST

Hot Breakfast
All prices are per person and available for 15 guests or more. Includes appropriate condiments.

Ultimate Breakfast $14.25
Cheedder and Onion Frittata and Pancakes with Butter and Syrup accompanied by Sliced Eggs, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, choice of three (3) Breakfast Pastries with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Bottled Water, ecoGrounds Coffee, Decaf and Hot Tea
- Assorted muffins 400-510 Cal each
- Assorted danish 200-400 Cal each
- Assorted scones 350-470 Cal each
- Assorted bagels 170-180 Cal each
- Fresh Seasonal Sliced Fruit 100 Cal each
- Sliced eggs 100 Cal each
- Bacon 5 Cal each
- Breakfast sausage 130-225 Cal each
- Cheese and Onion Frittata 270 Cal each
- Pancakes 10 Cal each
- Maple syrup 70 Cal each
- Assorted juices 110-170 Cal each
- Bottled Water 0 Cal each
- ecoGrounds coffee, Decaf and Hot Tea 0 Cal each

American Breakfast $11.38
Sliced eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of two (2) Breakfast Pastries with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Bottled Water, ecoGrounds Coffee, Decaf and Hot Tea
- Assorted muffins 400-510 Cal each
- Assorted danish 200-400 Cal each
- Assorted scones 350-470 Cal each
- Assorted bagels 170-180 Cal each
- Sliced eggs 100 Cal each
- Bacon 5 Cal each
- Breakfast sausage 130-225 Cal each
- Breakfast Potatoes 120-150 Cal each
- ecoGrounds Coffee, Decaf and Hot Tea 0 Cal each

French Toast Breakfast $10.89
Cinnamon French Toast served with Butter and Syrup, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, Bottled Water, ecoGrounds Coffee, Decaf and Hot Tea
- Orange Cinnamon French Toast 94 Cal each
- Maple syrup 70 Cal each
- Breakfast Potatoes 130-150 Cal each
- Bacon 41 Cal each
- Breakfast Sausage 130-225 Cal each
- Bottled Water 0 Cal each
- ecoGrounds Coffee, Decaf and Hot Tea 0 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal tea may apply.

ecoGrounds
At ecoGrounds, we say "sustainably good coffee" because consistent quality comes from mindful attention to detail. Our company was founded on a simple principle: Responsibly source the best coffee on earth and skillfully roast and artfully present it to perfection. That guiding principle has paved the road to investing in certified coffees and teas, better business practices, and community enhancement projects because they make a difference for our trading partners and for our environment, today and tomorrow.
Breakfast

Breakfast Enhancements
All prices are per person and available for 13 guests or more, includes appropriate condiments.

Yogurt Parfait Bar $6.49
Choose from 12 yogurt flavors served with a variety of toppings
- Greek Yogurt 70 Cal/serving
- Strawberry Yogurt 100 Cal/serving
- Vanilla Yogurt 110 Cal/serving
- Dried Pineapple 20 Cal/serving
- Fresh Strawberries 20 Cal/serving
- Walnuts 90 Cal/serving
- Granola 110 Cal/serving

Grits Bar $1.19
Traditional Grits served
- Bacon, Cheese, Cinnamon Sugar and Raisins 390 Cal/serving

Oatmeal Bar $1.19
Try our delicious oatmeal served with a variety of toppings
- Oatmeal 110 Cal/serving
- Dried Cranberries 20 Cal/serving
- Raisins 40 Cal/serving
- Walnuts 90 Cal/serving
- Maple Syrup 70 Cal/serving

Egg Whites, Turkey, Bacon and Turkey Sausage are available upon request. Nominal fee may apply.

Buffets

Themed Buffets
12 Person Minimum. Includes appropriate condiments and choice of beverages.

Build Your Own Bite Sized Southern BBQ $16.29
- Fresh Country Cabbage 170 Cal/serving
- Vegetarian Baked Beans 160 Cal/serving
- Colored Greens 80 Cal/serving
- Macaroni and Cheese 200 Cal/serving
- Macaroni and Cheese 70 Cal/serving
- Pulled BBQ Chicken 160 Cal/serving
- Smoked-Line Pulled Chicken 180 Cal/serving
- Pulled BBQ Pork 300 Cal/serving
- Avocado-Rubbed Pulled Pork 210 Cal/serving
- Slow Bites 60 Cal/serving
- Assorted Crawfish Sandwiches 250-310 Cal/serving
- Assorted Crawfish Sandwiches 250 Cal/serving
- Assorted Creamy Chowders 250 Cal/serving
- Assorted Creamy Chowders 250 Cal/serving
- Baked Fresh Biscuits 120 Cal/serving
- Baked Fresh Biscuits 120 Cal/serving
- Ice Tea 5 Cal/serving
- Ice Tea 5 Cal/serving
- Ice Water 0 Cal/serving
- Ice Water 0 Cal/serving

Heartland Buffet $15.99
- Baby Spinach Salad 120 Cal/serving
- Baby Spinach Salad 120 Cal/serving
- Fresh Fruit Cups 110 Cal/serving
- Fresh Fruit Cups 120 Cal/serving
- Grilled Lemon Rosemary Chicken 210 Cal/serving
- Grilled Lemon Rosemary Chicken 210 Cal/serving
- Ice Tea 5 Cal/serving
- Ice Tea 5 Cal/serving
- Ice Water 0 Cal/serving
- Ice Water 0 Cal/serving

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BUFFETS

Themed Buffets

Tasty Tex Mex $17.29
Create your own Tex Mex Sides including choice of two (2) Sides:
- Tortilla Chips
- Mexican Rice
- Charro Beans
- Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream
- Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream
- Rice & Chips
- Salsa Verde
- Salsa Roja
- Corsenner Chorizo
- Lime Wedge
- Ice Tea
- Iced Tea

Taco Del Seoul $15.99
Create your own Taco or Rice Funds with choice of two (2) Korean BBQ Chicken, Pork or Tofu served in Tortillas and Lettuce Wraps or rice Fund accompanied by one (1) Side:
- Sweet Soy Sauce
- Sweet and Sour Sauce
- Chili Garlic Sauce
- Corn Tortillas
- Black Bean Cups
- Sun Rice
- Korean BBQ Chicken
- Korean BBQ Pork
- Asian Slaw
- Fried Cucumber
- Fried Corn with Okra
- Salsa Roja
- Salsa Verde
- Mango Salsa
- Shredded Green Cabbages
- Scallions
- Cilantro
- Tossed Sesame Seeds
- Chopped Peanuts
- Tranquil Mango Rice Dessert
- Lemonade
- Iced Tea
- iced Tea

Looking to create your own Themed Buffet or Unique Custom Buffet?
Contact us at catering@ecu.edu or 252-328-6418 to explore more options and personalize your buffet to fit your event.

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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more.
Includes appropriate condiments.

Deli Express $13.99
Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Crownebury Cookies and Beverages

Side Salads
- Individual Bag of Chips
- Assorted Baked Breads & Rolls

Deli Platter
- Turkey, Roast Beef, Ham, Tuna
- Cheese Tray (Cheddar and Swiss)
- Salads Tray (Lettuce, Tomato, Onion, Peppers)
- Assorted Crownebury Cookies

Lemonade
- Iced Tea
- iced Tea

Premium Box Luncheons

Ailostro Roast Beef Sandwiches $12.99
- Roast Beef, Arugula, Sliced Dried Mushrooms
- Tomato and Onion on Footlong with Spicy Mayo
- Grilled Vegetables Pasta Salad
- Individual Bag of Chips
- Freshly Baked Brownies

Beverages
- Chicken, Blue Cheese and Pear Salad $16.99
- Grilled Lemon Chicken on a Sliced of Pear, Blue Cheese, Walnuts, Cucumber and Dijon Vinaigrette
- Barley Fresh Roll
- Fresh Fruit Cup
- Lemon Cheesecake Bar
- Bottled Water

Asian Chicken Salad $14.99
- Grilled Chicken, Romaine, Vegetables, Oranges and Almonds tossed with a Sweet and Spicy Sesame Dressing
- Barley Fresh Roll
- Fresh Fruit Cup
- Lemon Cheesecake Bar
- Bottled Water

Additional Premium Box Luncheon options available upon request.
Please contact your catering professional.
SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

The Executive Luncheon: 218.29
Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayonnaise and Mustard, Pickles, Assorted Crostini, Ciabatta Bread and iced Tea.

Side Salads:
- DII Party Platters: 90 Cal each
- Individual Bagels: 100-105 Cal each
- Executive Lunchbox Sandwiches: 270-280 Cal each
- Assorted Crostini: 90 Cal each
- Lemonade: 90 Cal each
- Iced Tea: 0 Cal each
- Water: 0 Cal each

Executive Luncheon Sandwiches

Available Sandwich Choices for the Executive Luncheon Buffet:

- Garden Vegetables with Roast, Apple Provencal and Roasted Garlic Ale on Rye Bread (195 Cal each)
- Ham and Cheese, with Fresh Pepper, Spinach and Parmesan Oregano on Wheat Bread (285 Cal each)
- Grilled Chicken Apple Cinnamon with Fresh Apple, Celery, Red Pepper and Fresh Gherkins on Spicy Carribbean Jerk Seasoning (120 Cal each)
- Grilled Vegetable Pasta Salad with a Balsamic Dressing (115 Cal each)
- Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal each)
- Traditional Garden Salad with a Balsamic Vinaigrette Dressing (160 Cal each)
- Fresh Fruit Salad (40 Cal each)
- Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing (60 Cal each)

BUFFETS

Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

Tropical Tradewinds: 175.49
Choice of (1 of 2): Tofu Island Chicken, Thai Basil with Pineapple Salsa or Shrimp Chilli with Sides and Desserts
- Roasted Sweet Potato Salad: 120 Cal each
- Coconut Mango and Peanut Coleslaw: 200 Cal each
- Green Bean Casserole: 100 Cal each
- Creamy Chives: 150 Cal each
- Traditional Veggie Stir Fry: 40 Cal each
- Thai Basil Chicken: 250 Cal each
- Palms Macaroni with Pineapple Salsa: 250 Cal each
- Sweet Chili Pork: 250 Cal each
- Miniature Pineapple Upside Down Cake: 200 Cal each
- Lemonade: 90 Cal each
- Iced Tea: 0 Cal each
- Water: 0 Cal each

Soup and Salad Buffet: 152.99
Create your own Salad Bar menu served with Dinner Rolls, Soup du Jour and Assorted Crostini.

- Garden Fresh Mixed Greens: 15 Cal each
- Roast Dressing: 50 Cal each
- Italian Dressing: 60 Cal each
- Balsamic Dressing: 50 Cal each
- Traditional House Salad: 200 Cal each
- Shredded Carrots: 25 Cal each
- Shredded Cheese: 25 Cal each
- Tomatoes: 5 Cal each
- Cucumbers: 5 Cal each
- Oranges: 5 Cal each
- Dinner Rolls: 150 Cal each
- Soup du Jour: 125 Cal each
- Lemonade: 90 Cal each
- Iced Tea: 0 Cal each
- Water: 0 Cal each

Pasta Trio Buffet: 177.79
A trio of Pasta Dishes and Sides...add on Grilled Chicken Breast for an additional fee.

- Caesar Salad: 120 Cal each
- Garlic Breadsticks: 110 Cal each
- Margherita Salad: 120 Cal each
- Chicken Breast: 290 Cal each
- Chicken Alfredo: 290 Cal each
- Chicken Parmesan: 290 Cal each
- Lemon-Parmesan Pasta: 290 Cal each
- Lemon-Cheddar Cheddar: 290 Cal each
- Lemonade: 90 Cal each
- Iced Tea: 0 Cal each
- Water: 0 Cal each

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