

EVENT MENU

LAGRANGE COLLEGE CATERING





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$48.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.89

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

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.



ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
THROUGHOUT THE DAY.

BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$10.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.99

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TOAST BAR-SWEET OR SAVORY \$12.19

Choose between a Sweet or Savory CYO Toast Bar	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Make it Sweet:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	80 Cal/1 oz.serving
Strawberry Preserves VG	80 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Make it Savory:	
Grilled Baguette Slices VG	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	40 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Crumbled Goat Cheese v	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper VG	25 Cal/0.025 oz. serving
Everything Spice VG	25 Cal/0.025 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$3.59 PER PERSON	290-450 Cal each
Assorted Danish v \$3.59 PER PERSON	250-550 Cal each
Assorted Scones Served with Butter and Jam v \$3.59 PER PERSON	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF \$4.09 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$2.69 EACH	40-80 Cal each

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$16.69

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$14.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY
\$61.19 PER 12

Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

GRITS BAR \$9.19 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins

410 Cal/9.25 oz. serving

BREAKFAST BURRITOS AND TACOS \$6.79 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham

810 Cal each

Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo **v**

440 Cal each

Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar **v**

580 Cal each

Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto **v EW PF**

430 Cal each

Egg & Hash Breakfast Tacos (2 per guest) **v**

270 Cal each

Plant-Based Chorizo Breakfast Tacos (2 per guest) **VG EW**

360 Cal each

Egg & Chorizo Tacos (2 per guest)

180 Cal each

Sausage, Egg & Cheese Taco (2 per guest)

270 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$16.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each

Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$21.09	640 Cal/10.5 oz. serving
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Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing \$19.29	430 Cal/16.5 oz. serving
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Thai Beef Salad: Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts served with Thai Vinaigrette \$20.19	580 Cal/13.8 oz. serving
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CLASSIC BOX LUNCH \$15.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.89

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham Ciabatta	420 Cal each
Ham with White Cheddar, Arugula and Cranberry Ciabatta	560 Cal each
Southwestern Turkey with Fajita Vegetables Ciabatta	390 Cal each
Chicken and Pepper Jack Baguette with Pico and Guacamole	640 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each

Additional premium box lunch 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.

THE EXECUTIVE LUNCHEON \$22.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 Cal each
Old Bay® Shrimp Roll	320 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	110 Cal/4 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

GREAT LAKES GRILL \$19.89

Ranch Pasta Salad V	110 Cal/3 oz. serving
Buttered Corn on the Cob V PF	130 Cal each
Fresh Potato Chips V	210 Cal/2 oz. serving
Grilled Bratwurst Hot Dog	430 Cal each
Beyond® Bratwurst VG	250 Cal each
Peppers and Onions VG	20 Cal/2 oz. serving
Sauerkraut V PF	80 Cal/4 oz. serving
Giardiniera V	70 Cal/4 oz. serving
Yellow Mustard VG	20 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

TWISTED BEET \$29.49

Choice of Two (2) Sides:	
Caesar Brussels Sprouts EW PF	150 Cal/1.5 oz. serving
Cauliflower Mac & Cheese with Bacon	270 Cal/4 oz. serving
Beet Slaw V EW PF	60 Cal/2.25 oz. serving
Dukkah Spiced Broccoli VG EW PF	60 Cal/1.5 oz. serving
Avocado Kale Salad VG PF	50 Cal/1.5 oz. serving
Choice of One (1) Base:	
Power Greens VG PF	40 Cal/4 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Dirty Grains and Rice VG PF	130 Cal/2.75 oz. serving
Choice of One (1) Protein:	
Eggplant Meatball Marinara VG PF	330 Cal/3 oz. serving
Chicken & Chickpea Shawarma PF	240 Cal/3.75 oz. serving
Chick'n Tenders (4 per person) VG PF	520 Cal/4 each
Beyond Sausage® Stew VG PF	160 Cal/3.75 oz. serving
Choice of Two (2) Sauces:	
Beet Ketchup VG PF	50 Cal/1 oz. serving
Garlic White Sauce V	35 Cal/1 oz. serving
Yogurt Herb Ranch Dressing V	100 Cal/1 oz. serving
Shug Sauce VG	100 Cal/1 oz. serving
Honey Mustard V	50 Cal/1 oz. serving
Parmesan Cheese V	120 Cal/1 oz. serving
Pita Wedges V	60 Cal each
Fresh Parsley VG	0 Cal/0.125 oz. serving
Strawberry Chia Shortcake V	300 Cal each

GLOBAL STREET TACOS \$23.99

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	160 Cal each
Green Chili Chicken Taco	210 Cal each
Black Bean and Kale Taco VG EW PF	180 Cal each
Mango Chicken Taco EW	270 Cal each
Roasted Vegetable Taco VG EW PF	200 Cal each
Cinnamon Sugar Cookies V	240 Cal each



BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BASIC ITALIAN BUFFET \$21.49

Classic Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks v	110 Cal each
Homestyle Beef Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna v	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna v	460 Cal/11 oz. serving
Chocolate Dipped Biscotti v	210 Cal each

EAST ASIAN EATS \$24.69

Vegetable Egg Rolls v	180 Cal each
Crispy Wontons v	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	35 Cal/ 1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Lo Mein Noodles vg	150 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu vg EW	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/1 oz. serving
Raspberry Coconut Bars v	360 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BAKED POTATO BAR \$22.19

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili VG EW PF	30 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Butter V	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler V	360 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	40 Cal/1 oz. serving

TACO DEL SEOUL \$28.39

Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Corn Tortillas VG	35 Cal each
Bibb Lettuce Wrap VG	0 Cal/0.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	130 Cal/2 oz. serving
Korean BBQ Pork	140 Cal/2 oz. serving
Korean BBQ Tofu VG	140 Cal/2 oz. serving
Asian Slaw VG EW PF	40 Cal/2.5 oz. serving
Pickled Cucumbers VG	5 Cal/1 oz. serving
Pickled Carrot and Daikon VG PF	15 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Mango Salsa V	30 Cal/1 oz. serving
Shredded Green Cabbage VG PF	0 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Cilantro VG	0 Cal/0.125 oz. serving
Toasted Sesame Seeds VG	40 Cal/0.25 oz. serving
Chopped Peanuts VG	80 Cal/0.5 oz. serving
Coconut Mango Rice Dessert V PF	220 Cal/5.85 oz. serving

HARVEST BOUNTY \$25.59

Traditional Mixed Green Salad with Balsamic and Ranch V EW PF	50 Cal 3.5 oz. serving
Southern Biscuits with Butter V	230 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo V	470 Cal/11 oz. serving
Choice of One (1) Entree:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

*All packages include necessary accompaniments and condiments.

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.

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Classic Caesar Salad	170 Cal/2.7 oz. serving
Seared Vegan Caesar Wedge Salad VG EW PF	80 Cal/3 oz. serving
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$23.69	120 Cal/3 oz. serving
Fried Chicken with Buttermilk Hot Sauce \$23.69	440 Cal/5.75 oz. serving
Chicken Mushroom Marsala EW \$23.69	240 Cal/6.75 oz. serving
Roasted Butterball® Turkey with Cranberry Relish \$23.69	200 Cal/3.5 oz. serving
Maple Glazed Pork Chops with Apple Chutney EW \$27.19	290 Cal/5.6 oz. serving
Sautéed Mojo Shrimp with Citrus and Garlic \$29.09	120 Cal/3 oz. serving
English Style Short Ribs \$31.19	690 Cal/3.5 oz. serving
Roast Beef with Demi-Glace \$27.19	260 Cal/6 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$25.69	280 Cal/4.25 oz. serving
Vegetable Lasagna Alfredo \$20.19	470 Cal/11 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/3.8 oz. serving
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Garlic Spinach and Kale VG PF	60 Cal/3.25 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Sweet Herbed Corn Pudding V	350 Cal/4 oz. serving
Caramelized Onion Mashed Potatoes V	130 Cal/4 oz. serving
Marinated Roasted Red Potatoes V	120 Cal/2.75 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Chipotle Macaroni and Cheese	240 Cal/4 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Mini Assorted Cheesecakes V	80 Cal each
Dulce De Leche Brownie V	230 Cal each
Glazed Strawberry Bars VG	380 Cal each
Bakery-Fresh Brownies V	250 Cal each

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$38.89	40 Cal each
Mini Beef Wellington	\$49.99	120 Cal each
Butterball® Turkey Marsala Meatballs	\$25.59	80 Cal each
Buffalo Style Chicken Spring Rolls	\$28.99	50 Cal each
Sesame Chicken	\$28.99	40 Cal each
Baked Mac n' Cheese Melts	▼ \$26.59	80 Cal each
Parmesan Artichoke Hearts	▼ \$38.19	50 Cal each
Sweet Potato Croquettes with Harissa	▼ EW PF \$38.19	20 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$22.89	130 Cal each
Italian Pinwheels	\$31.19	90 Cal each
Shrimp and Coconut Ceviche	\$40.49	160 Cal/5.25 oz. serving
Chicken Cobb Crostini	\$22.89	150 Cal each
Shrimp and Avocado Toast Points	EW \$22.89	70 Cal each
Crab Dip Crostini	\$22.89	40 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$22.89	100 Cal each

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.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

FRESH GARDEN CRUDITÉS \$4.99 PER PERSON

Array of Carrots, Broccoli, Bell Peppers,
Cauliflower, Squash, Grape Tomatoes, Celery,
Mushrooms with Ranch Dill Dip **V PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$4.09 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$8.39 PER PERSON

Antipasto Platter with Marinated Vegetables,
Italian Meats and Cheese

260 Cal/5 oz. serving

ASSORTED TEA SANDWICHES \$8.39 PER PERSON

An assortment of our most popular Tea Sandwiches

Chicken and Apple Tea Sandwiches

230 Cal each

Roast Beef and Brie Tea Sandwiches

260 Cal each

Creamy Egg Salad on White Bread

290 Cal each

Fresh Mozzarella, Tomato and Basil Tea Sandwiches

240 Cal each

MARYLAND CRAB DIP \$5.69 PER PERSON

Maryland Crab Dip

100 Cal/1 oz. serving

Tortilla Chips **VG**

280 Cal/3 oz. serving

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired 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.

GYRO STATION \$12.59

Pita Bread v	210 Cal each
Beef & Lamb Gyro	400 Cal/4 oz. serving
Baked Falafel VG PF	90 Cal each
Pickled Red Onion VG	25 Cal/1 oz. serving
Cauliflower Tabbouleh VG EW PF	10 Cal/2 oz. serving
Diced Tomatoes VG	10 Cal/1 oz. serving
Diced Cucumber VG	5 Cal/1 oz. serving
Tzatziki Sauce v	15 Cal/1 oz. serving
Harissa Sauce VG	130 Cal/1 oz. serving

HAPPY HOUR \$19.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

GROWN UP MAC AND CHEESE \$16.39

Chipotle Macaroni and Cheese	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	210 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	60 Cal/2 oz. serving
Peas VG EW PF	25 Cal/1 oz. serving
Broccoli Bits VG EW PF	40 Cal/1.75 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

BREAKS

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

CHOCAHOLIC \$9.49

Mini Candy Bars (4 each) v	45-80 Cal each
Craveworthy Chocolate Chip Cookie v	240 Cal each
Chocolate Dipped Pretzels v	90 Cal each
Chocolate Dipped Strawberries (2 each) v	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

THE HEALTHY ALTERNATIVE \$10.09

Whole Fruit VG EW PF	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each

BREADS AND SPREADS \$5.69

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Tortilla Chips VG	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole VG PF	70 Cal/2 oz. serving
Ginger Verde Guacamole VG PF	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

EXECUTIVE COFFEE BREAK \$7.29

Assorted Dessert Bars v	200-420 Cal each
Bakery-Fresh Brownies v	250 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.29 PER PERSON	0 Cal/8 oz. serving
Starbucks Regular Coffee	\$2.89 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.09 EACH	0-150 Cal each
Red Bull	\$3.19 EACH	0-110 Cal each
Hot Water with Assorted Tea Bags	\$22.09 PER GALLON	0 Cal/8 oz. serving
Sweet Tea	\$18.69 PER GALLON	150 Cal/8 oz. serving
Lemonade	\$18.69 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$23.39 PER GALLON	110 Cal/8 oz. serving
Hibiscus Lemonade	\$21.59 PER GALLON	120 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$2.49 PER PERSON	220-240 Cal each
Chocolate Chip Cookie Brownies ▼	\$3.39 PER PERSON	280 Cal each
Assorted Mini Parfaits ▼	\$2.09 PER PERSON	180-240 Cal each
Assorted Petit Fours ▼	\$29.79 PER DOZEN	60-100 Cal each
New York Cheesecake (Each)	\$35.99 SERVES 8	360 Cal slice

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 assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today

706.523.0178 / 706.880.8920
wyzykowski-marsha@aramark.com
lagrange.catertrax.com

Prices effective until 07/01/2026
Prices may be subject to change

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