breakfast & beverages

breakfast:

Fresh Baked Bagels, Fresh Baked Muffins by the dozen.

Served with butter, preserves & cream cheese per dozen | per mixed dozen Specialty House Spreads

Fruit Bowl: An Assortment of fresh cubed seasonal fruit.

Small Bowl (Feeds 6 – 12 people) Large Bowl (Feeds 12 - 18 people)

Sliced Fruit Tray: An elegant display of fresh seasonal sliced fruits & berries.

Small Tray (Feeds 6 – 12 people) Large Tray (Feeds 12 - 18 people)

Whole Fruit: Great way to round out a meal or as a snack by itself.

Includes apples, bananas, oranges or bowl of strawberries.

per piece

per person for Strawberries

per person for Orange Wedges

Greek Yogurt, Assorted Flavors

per person. Individual

Hot Cereal Bowl Bar: Fresh savory grits or oatmeal served with gourmet toppings.

per person

Scrambled Egg Platters: Served with Choice of Grits, Oatmeal or Potatoes

Scrambled Eggs (with or without cheese) per person

Hot Breakfast Paninis:

Signature, scrambled egg Paninis with gourmet toppings & artisan breads.

Egg Panini:

Egg & Cheese Panini:

Bacon, Egg & Cheese Panini:

Sausage, Egg & Cheese Panini:

Southwestern Panini: Roasted Corn Salsa, Avocado, Egg, Cheese F2O Panini: Ale Laced Chicken, Honey Mustard, Egg, Cheese

Salmon Panini: Salmon, Avocado, Egg

beverages:

Fresh Orange Juice: Gallon

Locally Roasted Coffee: Regular or Decaf Gallon

Hot Chocolate: Gallon

Specialty Flavored Ice Teas & Lemonades: Gallon

Flavored Filtered Water: Gallon

Bottled Juices, Waters & Teas: per bottle

Hot Teas: per person

salads

salads:

Individual: each Platter: per person

Asian Salad

Baby Mixed Greens, Candied Walnuts, Tomatoes, Sesame Seeds, Avocado, Pickled Ginger, Crispy Noodles, Mandarin Oranges, Szechuan Peanuts Recommended Dijon Vinaigrette & Almond Rosemary Crusted Tuna

Caesar Salad

Crisp Romaine Blend, Aged Parmesan, Herb Croutons Recommended Caesar Dressing & Grilled Chicken Breast

Club Salad

Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocado, Cheese, Cranberries

Recommended Honey Mustard & Crispy Ale Laced Chicken Tenders

Southwest Salad

Mixed Greens, Tomatoes, Cheese, Roasted Corn, Golden Raisins, Tortilla Crisps Recommended Southwest Ranch & Bourbon Grilled Salmon

Spinach Salad

Spinach, Seasonal Fruit, Strawberries, Blue Cheese Crumbles, Cranberries, Almonds Recommended Raspberry Vinaigrette & Grilled Prime Steak

Market Salad

Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins, Apples

Recommended Balsamic Vinaigrette & Almond Rosemary Chicken Skewers

Mediterranean Salad

Mixed Greens, Feta Cheese, Tomatoes, Olive Salad, Grilled Onions, Toasted Almonds, Fresh Herbs, Red Grapes Recommended Ginger Apricot Vinaigrette & Tender Crispy Calamari

Add On For Salads

Almond Rosemary Chicken Skewers
Almond Rosemary Crusted Tuna Steak
Grilled Prime Steak
Bourbon Grilled Salmon
Blackened Lime Shrimp
Crispy Ale-Laced Chicken Tenders
Fire-Grilled Chicken Breast
Seared Tofu
Tender Crispy Calamari
Blackened Tenders
Spicy, Pulled, Slow-Roasted Chicken

Dressings for Salads*

Balsamic Vinaigrette,
Caesar,
Dijon Vinaigrette,
EVOO & Aged Balsamic,
Honey Mustard,
Ginger Apricot Vinaigrette,
Ranch,
Raspberry Vinaigrette,
Southwest Ranch

*Also available by Pint & Quart

paninis & wraps

paninis:

Individual:

(includes chips & a cookie, substitute premium side for chips: add \$)

Platter:

Grilled Prime Steak (+\$)

Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

Crispy Tenderloins of Chicken

Crispy Ale-Laced Chicken, Lettuce, Two Cheeses, Honey Mustard

Grilled Chicken BLT

Fire-Grilled Chicken, Avocado, Lettuce, Tomatoes, Sprouts, Bacon Aioli

House Turkey Club

House Roasted Turkey, Two Cheeses, Lettuce, Tomato, Bacon Honey Mustard

Grilled Salmon (+\$)

Bourbon Marinated Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

Tomato Mozzarella

Ovolini Mozzarella, Roasted Peppers, Whole Basil, Tomatoes, Nut-less Pesto, Balsamic Vinaigrette

Grilled Vegetable

Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash, Feta Cheese, Balsamic Vinaigrette, Baby Greens

Asian Chicken Crunch

Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Chili Peanut Aioli

Waldorf Chicken Salad

Fire Grilled Chicken, Apples, Grapes, Cranberries, Raisins, Candied Walnuts, House Pickled Onions, Blue Cheese Crumbles, Lettuce

Smokey Southwest Chicken

Spicy, Hand-Pulled, Slow-Roasted Chicken Breast, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch

wraps:

Individual:

(includes chips & a cookie)

Platter:

Asian Crunch Vegetable Chicken Waldorf Turkey Club

premium sides:

Garlic Mashed Potatoes
Sweet Mashed Potatoes
Garlic Jack Grit Cake
Wheat Berry Rice
Macaroni & Cheese
Fruit Salad
Grilled Vegetables
Roasted Corn Nut Salad

entrees & burgers

entrees:

Almond Chicken Skewers

Almond-Rosemary Crust, Sweet Mashed Potatoes, Twin Sauces

Grilled Prime Steak Medallion

Balsamic Cabernet Reduction, Garlic Jack Grit Cake, Greens

Coconut Curry Chicken

Fresh Coconut Curry Sauce, Tender Fire Grilled Chicken, Roasted Corn Peanut Relish, Wheat Berry Rice

Crispy Tenderloins of Chicken

Crispy Ale-laced Chicken, Garlic Mashed Potatoes, Honey Mustard or BBQ Sauce

Fire Grilled Chicken

Tender & Marinated, Wheat Berry Rice, Balsamic Cabernet Reduction

Grilled Salmon

Black Bean Orange Sauce, Greens, Roasted Corn Relish, Wheat Berry Rice

Coconut Curry Salmon

Fresh Coconut Curry Sauce, Roasted Corn Relish, Wheat Berry Rice

Chicken Wild Mushroom

Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms

Wild Mushroom Prime Steak Medallion

Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms

outside the box burgers:

Tuna Burger

Ginger Scallion Studded Tuna Burger, Asian Slaw, Baby Field Greens, Ciabatta Horseradish Aioli

Blackbean Burger

Black Beans, Rice, Āvocado, House Pickled Jalapenos, Lettuce, Tomatoes, Corn Relish, Ciabatta, Horseradish Honey Mustard Sauce

Bison Burger

Bison Beef Burger, Baby Field Greens, Blue Cheese Crumbles, Ciabatta BBQ Sauce, Horseradish Aioli

pasta salad: large bowl serves 6-12 people

Greek, Southwestern, Blue Cheese, Italian

desserts:

Cookies:Brownies:IndividualIndividualDozenDozen

Cupcakes: Individual Ice Box Pies: Individual

Dozen Chocolate, Mango,
Peanut Butter, Seasonal

soups & small plates

soup bar:

chef-inspired soups, served with gourmet toppings & grilled bread

Tomato Bisque

Grated Parmesan Cheese, Roasted Corn Relish, Caramelized Onions, Blue Cheese Crumbles, Croutons

Chicken Tortilla

Tortilla Crisps, Roasted Corn Relish, Shredded Cheese, Fresh Avocado, F2O Hot Sauce, House Pickled Jalapenos

Wild Mushroom

F2O Hot Sauce, Blue Cheese Crumbles, Grilled Red Onions, Green Onions

Creamy Chicken Vegetable

Shredded Cheese, Tabasco, Caramelized Onions, Green Onions

Lentil (vegan, vegetarian, gluten free, dairy free)

Caramelized Onions, Green Onions, Fresh Cilantro, F2O Hot Sauce, House Pickled Jalapenos

Individual Soups: Half Bowl, Full Bowl (gourmet toppings only available with soup bar)

chef's small plate platters:

Almond Rosemary Chicken Skewers Almond Rosemary Crusted Tuna Crispy Ale-Laced Chicken Tenders Fire-Grilled Chicken Breast Tender Crispy Calamari Blackened Lime Shrimp

Bourbon Grilled Salmon Grilled Prime Steak Seared Tofu Tomato Mozzarella Skewer Fruit Skewer

Catering Rewards

join our catering rewards program and receive 5% back on all catering purchases

Menu prices and availability are subject to change without notice, check with your local Fresh To Order Catering Director for the most up to date pricing and menu item availability.