



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE





Breakfast & Brunch

Graze

Priced per person, minimum 6 guests. Includes individual water and coffee

BAKERY

9.5

Assorted petite muffins and pastries with fresh sliced fruit.

BUILD YOUR OWN PARFAIT

7.5

Greek vanilla yogurt, seasonal fruit, granola, honey and dried cranberries.
Make it Plant Forward! Swap to coconut yogurt

GRAZE BOARD

12.

Dried fruit, cheeses, cage-free hard-boiled eggs, candied bacon, shaved turkey, roasted tomatoes, grapes, berries, mini muffins and croissants with fruit preserves.

BUILD YOUR OWN TOAST

14.

Grilled bread, biscuits, avocado hummus, lemon rosemary ricotta, peanut butter and preserves with sliced hard-boiled egg, assorted sweet and savory toppings and choice of protein.

PREMIUM CONTINENTAL

12.5

Mini pastries, fresh fruit, individual yogurt, granola, juice, water, coffee, hot tea

A La Carte

Priced per person, minimum 6 guests.

BRUNCH BOXES

8.5

Lox Box: Smoked salmon, cucumbers, spiced pepitas, cream cheese and toppings.

Protein Box: Cheddar and provolone cheese, hard-boiled eggs, grapes and energy bites.

HOUSE-MADE PARFAITS

4.

Choice of one: Berry yogurt parfait, apple spiced overnight oats parfait or pineapple coconut chia pudding parfait.

FRESH FRUIT PLATTER

4.

ASSORTED GREEK YOGURT CUPS

2.75

PETITE PASTRIES

3.

BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

BAKED FULL SIZE MUFFIN

2.75

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS +1.5

CHOCOLATE CROISSANTS +2.75.



Breakfast & Brunch

Hot Breakfast

Priced per person, minimum 10 guests. Includes individual water and coffee

CLASSIC 13.5

Cage-free scrambled eggs, seasoned potatoes, fresh sliced fruit and choice of protein

Choice of one: Applewood smoked bacon, pork sausage links

BREAKFAST TACOS 13.5

Cage-free scrambled eggs with peppers, tomatoes and onions, with corn and flour tortillas, cheddar cheese, pickled red onions and jalapenos, salsa roja, salsa verde and choice of protein served with seasoned potatoes.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or plant-based chorizo

ADD GUACAMOLE 2.5

Select up to three types: 6.5

- Southwestern veggie and plant-based chorizo wrap
- Egg white, spinach and feta wrap
- Bacon, egg and cheese croissant
- Egg and cheese on wheat muffin
- Social soyrizo & egg burrito

Elevate your breakfast:

- | | |
|------------------------------------|-------------|
| DECKED OUT HARD-BOILED EGGS | +1.5 |
| BOTTLE JUICE | +2. |



Lunch

All items to be served cold

Boxes

Priced per person, minimum 15 guests. Includes individual water.

BISTRO BOX 12.5.

Choice of sandwich or salad, chips and classic cookie with condiments served on the side and fresh fruit

Sandwich Selections:

Classic turkey, ham, roast beef, or roasted vegetables with lettuce, cheese and tomato on brioche.

Salad Selections:

Classic cobb, chicken Caesar or garden grilled vegetable salad.

ARTISAN BOX 14.

Choice of artisan sandwich or salad, premium chips and double chocolate brownie and water

sandwich selections:

Garden vegetable hummus wrap, caprese focaccia, classic chicken salad croissant, dijon ham and swiss croissant, chipotle turkey pepper jack focaccia or Italian sub

salad selections: sesame soy ginger salmon, blackened shrimp or chicken Caesar or lemon oregano Greek farro.

GRAZE BOX 15.

Choice of box served with whole fruit, granola bar and individual water.

Box Selections:

Plant Power Roasted chickpeas, vegetable crudité, marinated mushrooms, whole wheat pita.

Protein Packed Smoked ham, cheddar cheese, peanut butter, pretzels and grapes.

Mezze Herb grilled chicken, hummus, cucumber tomato salad, feta, olives and whole wheat pita.

Platters

Priced per person, minimum 6 guests. Includes individual water.

SANDWICHES & WRAPS 11.5.

Choice of three mini sandwiches or half wraps, side salad, chips and classic cookies.

Sandwich Selections:

Caprese, chipotle turkey pepper jack, classic chicken salad, fad-free tuna salad, Italian, Dijon ham and Swiss, garden vegetable hummus wrap, or blackened chicken Caesar wrap.

Side Salad Selections:

Lemon oregano farro salad with feta and olives, pesto pasta salad with roasted tomatoes and onions or garden greens with balsamic and ranch dressing.

BYO DELI & GREENS 15.

A selection of deli meats, herb grilled chicken, cheeses, roasted vegetables, garden greens, complementary toppings, condiments and artisan breads, served with lemon oregano farro salad, premium chips and classic chocolate chunk cookies.

ADD-ON:

- Ginger sesame tofu +2.
- Lemon pepper salmon +6.
- Rosemary grilled shrimp skewers +5.5

Individually packaged gluten-free bread and dessert options can be included upon request.

-

Elevate your lunch:

SOUP OF THE DAY +4.

FRESH FRUIT PLATTER +4.

Lunch

Crafted Greens

Priced per person, minimum 6 guests, served deconstructed with assorted dessert bars. Includes individual water.

VIVA LOS TACOS 15.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja frita, spiced cheese blend, green onions and cilantro, pollo asado, tex-mex zucchini and peppers, crispy tortilla strips, avocado ranch dressing and honey lime vinaigrette.

ELEVATE YOUR SALAD

Carne asada +5.5.
Chips and queso or guacamole +3.5.

CHOPPED SESAME 13.5

Chopped salad blend, red bell peppers, edamame, shredded carrots and cabbage, cucumbers, grilled chicken, sesame soy grilled tofu, green onions and cilantro, sesame seeds, crispy wonton strips, orange sesame vinaigrette and creamy wasabi dressing

Elevate your salad

- Sesame soy grilled salmon +6.
- Vegetable spring rolls with dipping sauce +5.

MODERN CAESAR 13.5

Romaine, grape tomatoes, lemon, roasted chickpeas, quinoa, parmesan, focaccia croutons, everything spice, hard-boiled eggs, herb grilled chicken, green goddess Caesar dressing and balsamic Dijon vinaigrette.

Elevate your salad:

- Blackened shrimp +5.5
- Rosemary focaccia +1.5

KICKIN' BUFFALO 13.

Mixed greens, grape tomatoes, shredded carrots and cabbage, celery, pickled red onions and jalapenos, cheddar cheese, green onions and cilantro, crispy tortilla strips, buffalo grilled chicken and roasted cauliflower, classic ranch dressing and honey lime vinaigrette.

Elevate your salad

- Blackened shrimp +5.5
- Chips and queso or guacamole +3.5





Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MEZZE BOWL **17.**
 Pita bowl with choice of two proteins, grilled pita, classic hummus, kalamata olives, grape tomatoes, cucumbers, red onion, feta cheese, tzatziki, Greek salad and tabbouleh.

Protein selections (choice of two):

- Falafel
- Lamb and beef shawarma
- Chicken souvlaki
- Beef and mushroom kofta

Elevate your lunch:

- Roasted red pepper hummus and pita chips **+4.**
- Cheesecake **+3.5**
- Sparkling water (assorted flavors) **+1.5**

LITTLE LIME FAJITAS **16.**

Build your own fajita bar with choice of two proteins, flour tortillas, sauteed onions and bell peppers, spiced cheese blend, shredded lettuce, roasted jalapenos, limes, red rice, jalapeno refried beans, pico de gallo and sour cream.

Protein selections (choice of two):

- Fajita zucchini and corn
- Fajita shrimp
- Fajita chicken
- Fajita flank steak **+2.**

Elevate your lunch:

- Chips and queso or guacamole **+3.5**
- Cinnamon churro **+2.5**
- Topo chico (assorted flavors) **+1.5**



Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MAD SPICE

14.

Indo-Chinese cuisine of vegetable and chicken Manchurian, Schezwan fried rice and garlic green beans.

Elevate your lunch:

+1.5

- Sparkling water (assorted flavors)

SMOKEHOUSE BARBEQUE

15.

Choice of two proteins with southern-style bacon green beans, macaroni and cheese, creamy coleslaw, cornbread and BBQ sauces.

Protein selections (choice of two):

- Smoked BBQ tofu
- Pulled pork or chicken
- Smoked beef brisket

+2.

Elevate your lunch:

- Pimento cheese dip and pita
- Lays BBQ and baked BBQ chips

+4.5

+2.

MACHU PERU

16.

Pollo a la brasa (peruvian roasted chicken quarters), roasted potatoes, solterito (corn salad), grilled asparagus and traditional dipping sauces.

Elevate your lunch:

- - Cinnamon churros

+2.5

PICCOLO ITALIA

18.

Chicken piccata, baked ziti with plant-based sausage and goat cheese, grilled vegetable platter, rosemary focaccia and garden greens.

Elevate your lunch:

- Pesto salmon
- Lemon oregano farro salad
- Premium sparkling water
- Parmesan crisps

+6

+3.5

+3.

+3

REVOLUTION NOODLE BOWL

18.

Rice noodles, mushrooms, red bell peppers, carrots,

Elevate your lunch:

- Spicy sriracha shrimp
- Lipton green tea

+5.5

+2.5

MARKET

5

Chef's daily selection of proteins, fresh seasonal roasted vegetables, salad and dessert. Reach out to your catering director to inquire.

*Market price may vary



Lunch

Comfort

Priced per person, minimum 10 guests. Includes individual water.

- BUILD YOUR OWN PASTA** **13**
Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.
- HOMETOWN GRILL** **14**
BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.
- CLASSIC MEATLOAF** **14.5**
Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.
- GROWN-UP MAC AND CHEESE** **13.5**
White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces.
- SPUD BAR** **13**
Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.
- COOL CHIX PLATTER** **15.5**
Crispy and grilled chicken nugget bites with buttermilk biscuits, coleslaw, hot honey mustard BBQ and lemon pepper ranch dipping sauces.



Snack Break

Build Your Own Sweet & Salty Break

An assortment of individually packaged sweet and salty snacks, to include "best of both and better together" snacks, perfect for building your own personalized treat selection.

Pick 3 \$9.

Pick 5 \$12.

SALTY

Chex Mix Snack Mix

Cheez-It Baked Snack Crackers

Multigrain Tortilla Chips

Pretzel Crisps Crackers

Assorted Bagged Chips

BEST OF BOTH

Orchard Valley Trail Mix

Kind Nut Bars

RX Protein Bars

If not specified, items come in assorted flavors.



Snack Break

Desserts

ASSORTED COOKIES	2.25
Chocolate chip, classic oatmeal raisin and seasonal	
DOUBLE CHOCOLATE BROWNIES	2.5
COOKIES AND BROWNIES	2.75
ASSORTED DESSERT BARS	2.75
Priced per person, minimum 6 guests.	
FRESH FRUIT PLATTER	4.
CINNAMON CHURROS	2.5
CHEESECAKE WITH FRESH BERRIES	6.

Snack Packages

ALL DAY SNACK PACKAGE	12
Includes morning, lunch and afternoon refresh of assorted snacks, appropriate per time of set. These packages are designed to keep the meeting energized.	
HALF DAY SNACK PACKAGE	9.
Includes mid-morning set and mid-afternoon refresh of assorted snacks, appropriate for time of day and designed to keep the meeting energized.	

Please indicate times in special requests.

ADD A SWEET SURPRISE

Specialty desserts, pies and cakes are also available. Contact a catering team member to elevate your event!



Celebrate

Priced per person, minimum 10 guests.

TOP YOUR GUAC

Customize your guacamole with a variety of fresh toppings served with tortilla chips

-Add queso blanco

-Add made in house salsa

CHIPS AND DIPS FLIGHT

Choice of three: creamy caramelized onion, roasted red pepper hummus, lemon pepper ranch dip, tomato bruschetta or spinach artichoke dip served with pita chips.

SOFT PRETZELS

Served with mustard and cheese dipping sauces.

7.

+2

+1

5.6.

4.5

CHARCUTERIE BOARD

Italian meats and assorted cheeses, seasonal spreads, dried fruit, marinated vegetables, olives, and crostini.

6.5

MEZE HUMMUS AND VEGETABLE BOARD

Roasted red pepper and classic hummus, pita chips, cucumbers, bell peppers and kalamata olives.

4.5

CLASSIC FRUIT AND CHEESE

Seasonal fruit, assorted cheeses and crostini.

7.5

SHRIMP COCKTAIL PLATTER

Chilled shrimp with cocktail sauce and lemons.

8.

BYO TRAIL MIX

Assorted nuts, dried fruit and chocolates.

7.5

WARM COOKIES AND MILK

Freshly baked chocolate chip cookies with milk.

6.



Pizza (Only at Cafe 7)

House-made rustic 16" pizzas, cut into 8 slices.

FOUR CHEESE	17
Mozzarella, provolone, parmesan and cheddar.	
PEPPERONI	17
Mozzarella, crushed tomatoes and pepperoni.	
ROASTED VEGETABLES	17
Fresh onions, sweet peppers and tomatoes.	
MARGHERITA	18
Fresh mozzarella, roma tomatoes and fresh basil.	
THE WORKS	19
Italian sausage, red onions, bell peppers, black olives and mozzarella cheese.	
MEAT LOVERS	19
Pepperoni, Italian sausage, ham, meatball and mozzarella.	
BUILD YOUR OWN	19
Choose up to four toppings.	

Below items priced per person, minimum of 6 guests.

PIZZA PARTY	19.
Choice of two pizzas with toppings, a side salad, garlic knots and a beverage station.	
ADD-ON:	
- Office charcuterie board	+7.
GARLIC KNOTS	1
with marinara sauce	
SIDE SALADS	3.5
- Fresh sliced fruit	
- Classic Caesar	
- Garden fresh	
- Modern Greek	



Beverages

A La Carte

Make It Hot

Priced per person unless noted by servings.

FRESH BREWED COFFEE AND TEA SERVICE	3
Regular, decaf, hot tea, lemons, honey, sugars and creamer	
REGULAR COFFEE AIRPOT (serves 10)	20.
DECAF COFFEE AIRPOT (serves 10)	20.
HOT TEA AIRPOT (serves 10)	20.

Make It Cool

Individual beverages.

STARBUCKS FRAPPUCCINO	3.5
ICED TEA Sweet or unsweetened	2.75
ASSORTED JUICE	2
SODA	2.5

Energize Your Day

Canned beverages.

MONSTER	4.5
RED BULL	4.5

Hydrate

SMARTWATER (premium option)	3.
LIFEWTR (premium option)	2.5
SPARKLING WATER (premium option)	2.75
Topo Chico Pellegrino	
BUBLY	2.

Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.



Catering Policies

- HOW IT WORKS

- Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

- LAST MINUTE ORDERS

- We ask for a 24-hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last- minute needs and we will make every effort to accommodate them.

- DON'T SEE WHAT YOU ARE LOOKING FOR?

- Contact our Catering Manager and we will develop a customized menu that fits your needs.

- ADDITIONAL SERVICE

- If you are hosting an important all-day event or a large- scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

- SPECIAL EVENTS

- Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

- CANCELLATIONS

- Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.