



# Simmons Catering



# ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS \$39.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. 15 Person Minimum

### Delicious Dawn

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### AM Perk Up

■ GRANOLA BARS	190 CAL EACH
■ ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

### Power Up Lunch

■ TOMATO AND CUCUMBER COUSCOUS SALAD	120 CAL/3.75 OZ. SERVING
■ ORANGE FENNEL SPINACH SALAD	210 CAL/3.2 OZ. SERVING
■ BAKERY FRESH ROLLS	160 CAL EACH
■ GREEN BEANS GREMOLATA	70 CAL/3 OZ. SERVING
THREE PEPPER CAVATAPPI WITH PESTO	310 CAL/7.5 OZ. SERVING
GRILLED CHICKEN WITH A LEMON TARRAGON WHITE WINE SAUCE	200 CAL/5.75 OZ. SERVING
■ NEW YORK CHEESECAKE	440 CAL/SLICE
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### PM Pick Me Up

■ CHILLED SPINACH DIP WITH TORTILLA CHIPS	230 CAL/2.25 OZ. SERVING
■ GRILLED VEGETABLE TRAY	70 CAL/3 OZ. SERVING
■ FRESHLY BAKED BROWNIES	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate 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.

# ALL-DAY PACKAGES

## MEETING WRAP UP \$34.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. 15 Person Minimum

### Morning Mini

MINIATURE MUFFINS	80-120 CAL EACH
MINIATURE DANISH	140-170 CAL EACH
MINIATURE SCONES	110-120 CAL EACH
APPLE, RAISIN AND CRANBERRY YOGURT PARFAITS	400 CAL EACH
STRAWBERRY YOGURT PARFAITS	370 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

### The Energizer

DONUT HOLES	45-90 CAL EACH
RIPE BANANAS	110 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

### It's a Wrap

CHICKEN CAESAR WRAP	540 CAL EACH
PEPPER JACK TUNA WRAP	590 CAL EACH
CRAN-APPLE TURKEY WRAP	650 CAL EACH
GRILLED VEGETABLE WRAP	620 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
TRADITIONAL GARDEN SALAD	50 CAL/3.5 OZ. SERVING
GRILLED VEGETABLE PASTA SALAD	130 CAL/3 OZ. SERVING
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
FRESHLY BAKED BROWNIES	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

### Mid-Day Munchies

TORTILLA CHIPS & SALSA	150 CAL/2 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
APPLES	60 CAL EACH
ORANGES	50 CAL EACH
BANANAS	110 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

## SIMPLE PLEASURES \$25.99

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. 15 Person Minimum

### Simple Continental

ASSORTED DONUTS	190-490 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
ORANGE JUICE	120 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Box Lunch

CHOICE OF SANDWICH ACCOMPANIED BY CHIPS, ASSORTED CRAVEWORTHY COOKIES AND BOTTLED WATER

TUNA SALAD CIABATTA	540 CAL EACH
HAM & SWISS SUB	380 CAL EACH
TURKEY & SWISS SANDWICH	490 CAL EACH
ROASTED PEPPER & MOZZARELLA CIABATTA	530 CAL EACH
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

### Mid-Day Munchies

TORTILLA CHIPS & SALSA	150 CAL/2 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
APPLES	60 CAL EACH
ORANGES	50 CAL EACH
BANANAS	110 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

# BREAKFAST

## BREAKFAST COLLECTIONS

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

### Basic Beginnings \$8.49

CHOICE OF ONE (1) BREAKFAST PASTRY SERVED WITH ICED WATER.  
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE

■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Mini Continental \$13.29

INCLUDES MINIATURE MUFFINS, DANISH, CROISSANTS AND BAGELS SERVED WITH APPROPRIATE CONDIMENTS, FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES AND SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE

■ MINIATURE MUFFINS	80-120 CAL EACH
■ MINIATURE DANISH	140-170 CAL EACH
■ MINIATURE CROISSANTS	180 CAL EACH
■ MINIATURE BAGELS	110-160 CAL EACH
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICES	110-170 CAL EACH
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Healthy Choice Breakfast \$9.49

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

■ INDIVIDUAL CEREAL CUPS	140-260 CAL EACH
MILK	120 CAL EACH
■ BANANAS	110 CAL EACH
■ ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM  
\$2.29 PER PERSON

■ ASSORTED BAGELS	170-360 CAL EACH
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Includes appropriate condiments

ASSORTED BREAKFAST BREADS SERVED WITH BUTTER  
\$13.99 SERVES 12

■ ASSORTED BREAKFAST BREADS	110-220 CAL EACH
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Includes appropriate condiments

ASSORTED MINIATURE PASTRIES \$2.29 SERVES 1

■ MINIATURE MUFFINS	80-120 CAL EACH
■ MINIATURE DANISH	140-170 CAL EACH
■ MINIATURE SCONES	120-240 CAL EACH

Includes appropriate condiments

■ FRESH SEASONAL SLICED FRUIT (40 CAL/2.5 OZ. SERVING)  
\$3.49 PER PERSON

■ GRANOLA BARS (190 CAL EACH)	\$1.99 EACH
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■ WHOLE FRUIT (50-110 CAL EACH)	\$1.49 EACH
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## HOT BREAKFAST

All prices are per person and available for 12 guests or more. Choice of (1) Breakfast Potato and (1) Sausage for select buffets.

### Ultimate Breakfast \$15.99

CHOICE OF ONE (1) BREAKFAST PASTRY, SCRAMBLED EGGS, CHEDDAR AND ONION FRITTATA, CRISP BACON, BREAKFAST POTATOES, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES AND ICED WATER, SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ CHEDDAR AND ONION FRITTATA	270 CAL EACH
■ HASH BROWNS	130-150 CAL/3 OZ. SERVING
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICES	110-170 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments



### American Breakfast \$11.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, CHOICE OF ONE (1) BREAKFAST PASTRY, ICED WATER, SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
■ DICED HASH BROWNS	130 CAL/3 OZ. SERVING
■ SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL EACH
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### French Toast Breakfast \$11.49

ORANGE CINNAMON FRENCH TOAST SERVED WITH BUTTER AND SYRUP, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, ICE WATER, SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE

■ ORANGE CINNAMON FRENCH TOAST	90 CAL EACH
■ MAPLE SYRUP	70 CAL/1 OZ. SERVING
■ SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
■ DICED HASH BROWNS	130 CAL/3 OZ. SERVING
■ SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL EACH
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
SEATTLE'S BEST COFFEE AND LIPTON TEA SERVICE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### Yogurt Parfait Bar \$8.99

CHOOSE TWO (2) YOGURT FLAVORS SERVED WITH A VARIETY OF TOPPINGS

<input type="checkbox"/> GREEK YOGURT	70 CAL/4 OZ. SERVING
<input type="checkbox"/> STRAWBERRY YOGURT	100 CAL/4 OZ. SERVING
<input type="checkbox"/> VANILLA YOGURT	110 CAL/4 OZ. SERVING
<input type="checkbox"/> DICED PINEAPPLE	30 CAL/2 OZ. SERVING
<input type="checkbox"/> FRESH STRAWBERRIES	20 CAL/2 OZ. SERVING
<input type="checkbox"/> WALNUTS	90 CAL/0.5 OZ. SERVING
<input type="checkbox"/> GRANOLA	110 CAL/1 OZ. SERVING

Includes appropriate condiments

### Quiche-a-dilla \$4.99

BREAKFAST QUICHE-A-DILLAS ARE A NEW TWIST ON A BREAKFAST CLASSIC. CHOOSE FROM THE FOLLOWING SELECTIONS!

LORRAINE QUICHE CUP	390 CAL EACH
<input type="checkbox"/> PARMESAN AND GRILLED VEGETABLE QUICHE CUP	320 CAL EACH
<input type="checkbox"/> SPINACH, TOMATO AND MUSHROOM QUICHE CUP	330 CAL EACH

### Just Pancakes \$4.79

<input type="checkbox"/> SILVER DOLLAR PANCAKES	50 CAL EACH
<input type="checkbox"/> MAPLE SYRUP	70 CAL/1 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request – nominal fee may apply



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# LUNCH & BUFFET

## CLASSIC COLLECTIONS

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

### Deli Express \$11.99

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF ONE (1) SIDE SALAD AND BEVERAGES

#### Deli Platter

SLICED OVEN ROASTED TURKEY	25 CAL/1 OZ. SERVING
SLICED ROAST BEEF	40 CAL/1 OZ. SERVING
DELI HAM	30 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
■ CHEESE TRAY (CHEDDAR & SWISS)	110 CAL/1 OZ. SERVING
■ RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
■ ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Additional Premium Box Lunch options available upon request!  
Please contact your catering professional!

### Premium Box Lunch

#### BLACKENED CHICKEN CIABATTA \$14.99

GRILLED BLACKENED CHICKEN BREAST, SPRING SALAD MIX AND CUCUMBER RAITA ON CIABATTA	390 CAL EACH
■ SPICED SWEET POTATO SALAD	120 CAL/4 OZ. SERVING
■ INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
■ FRESHLY BAKED BROWNIE	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

#### ASIAN CHICKEN SALAD \$14.99

GRILLED CHICKEN, ROMAINE, VEGETABLES, ORANGE AND ALMONDS TOSSED WITH A SWEET AND SPICY SESAME DRESSING	430 CAL EACH
■ BAKERY FRESH ROLL	160 CAL EACH
■ FRESH FRUIT CUP	40 CAL/2.5 OZ. SERVING
■ LEMON CHEESECAKE BAR	300 CAL/2.75 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

### Classic Box Lunch \$11.99

SERVED WITH CHOICE OF POTATO CHIPS, CRAVEWORTHY COOKIES,  
OR WHOLE FRUIT AND BOTTLED WATER

CLASSIC SELECTION SANDWICH	280-750 CAL EACH
■ INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ WHOLE FRUIT	50-110 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

### Classic Selections \$14.59

YOUR CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS  
ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, ASSORTED  
CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

CLASSIC SELECTION SANDWICHES	280-750 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Classic Sandwich Options

(Available Sandwiches Choices for the Classic Boxed lunch  
and Classic Selection Buffet)

DELI SLICED TURKEY AND SWISS ON HEARTY WHEAT BREAD (490 CAL EACH)

TUNA SALAD CIABATTA WITH FRESH ROMAINE AND SLICED TOMATO  
(540 CAL EACH)

CHICKEN CAESAR WRAP (630 CAL EACH)

HONEY MUSTARD HAM AND SWISS CIABATTA (480 CAL EACH)

■ GRILLED VEGETABLE WRAP (610 CAL EACH)

# LUNCH & BUFFET

## CLASSIC COLLECTIONS

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### The Executive Luncheon \$17.99

CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS  
ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES,  
ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

EXECUTIVE LUNCHEON SANDWICHES	370-760 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON  
WHEATBERRY BREAD (700 CAL EACH)

GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH  
BAGUETTE (760 CAL EACH)

SLICED PORTOBELLO MUSHROOM WITH ARUGULA AND OLIVE PESTO  
SPREAD ON A FRENCH BAGUETTE (570 CAL EACH)

CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES  
(560 CAL EACH)

CHICKEN TERIYAKI CIABATTA WITH PINEAPPLE SALSA ON A CIABATTA  
(510 CAL EACH)

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON  
CIABATTA BREAD (370 CAL EACH)

SOUTHWEST SMOKED TURKEY CIABATTA WITH FRESH SPINACH AND  
CHIPOTLE MAYO (500 CAL EACH)

### Salad Selections

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

■ CILANTRO PEANUT NOODLE SALAD IN A PESTO CILANTRO SAUCE  
COMBINED WITH RADISHES, SCALLIONS, AND CHOPPED PEANUTS  
(200 CAL/3 OZ. SERVING)

■ TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY  
SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS  
(180 CAL/3 OZ. SERVING)

■ ASIAN SLAW WITH RED PEPPERS, CARROTS, SCALLIONS, MINCED FRESH  
MINT AND CILANTRO IN A SESAME TERIYAKI DRESSING  
(70 CAL/3 OZ. SERVING)

■ TABBOULEH WITH GROUND BULGUR, TOMATOES, PARSLEY, AND  
SCALLIONS COMBINED IN AN OLIVE OIL MIX (330 CAL/3.25 OZ. SERVING)

■ ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED  
PEPPERS, JALAPENOS, FRESH CILANTRO AND FRESH GARLIC  
(120 CAL/4 OZ. SERVING)

■ EDAMAME SALAD WITH SHIITAKE MUSHROOMS, BEAN SPROUTS,  
RADISHES, SCALLIONS, FRESH BASIL AND MINT TOSSED IN A RICE WINE  
VINEGAR AND GINGER ROOT DRESSING (130 CAL/3 OZ. SERVING)

■ GRILLED VEGETABLE PASTA SALAD WITH A BALSAMIC DRESSING  
(130 CAL/3 OZ. SERVING)

■ RED-SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN  
A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

■ TRADITIONAL GARDEN SALAD WITH A BALSAMIC VINAIGRETTE DRESSING  
(50 CAL/3.5 OZ. SERVING)

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# LUNCH & BUFFET

## BUFFETS

24 Person Minimum

### Harvest Bounty \$17.49

HERB ROASTED TURKEY WITH SIDES AND BEVERAGES

TRADITIONAL MIXED GREEN SALAD	50 CAL/3.5 OZ. SERVING
SOUTHERN BISCUITS	190 CAL EACH
BUTTERMILK MASHED POTATOES	120 CAL/3.75 OZ. SERVING
SAUTÉED DILL GREEN BEANS	30 CAL/3 OZ. SERVING
HERB ROASTED TURKEY	130 CAL/3 OZ. SERVING
APPLE PIE	410 CAL/SLICE
ICED WATER	0 CAL/8 OZ. SERVING
ASSORTED SODAS (CAN)	0-150 CAL EACH

Includes appropriate condiments

### Taco Del Seoul \$16.49

CREATE YOUR OWN TACOS OR RICE BOWLS WITH KOREAN BBQ CHICKEN AND TOFU SERVED IN TORTILLAS & LETTUCE WRAPS OR OVER RICE ACCOMPANIED BY OUR TRIO OF SLAWS AND SALSAS, GARNISHES BAR AND SIDES

EGG ROLLS	190 CAL EACH
SWEET SOY SAUCE	50 CAL/1 OZ. SERVING
CHILI GARLIC SAUCE	45 CAL/1 OZ. SERVING
FLOUR TORTILLAS	87 CAL EACH
CORN TORTILLAS	40 CAL EACH
BIBB LETTUCE CUPS	0 CAL/0.5 OZ. SERVING
JASMINE RICE	130 CAL/3 OZ. SERVING
KOREAN BBQ CHICKEN	140 CAL/2 OZ. SERVING
KOREAN BBQ TOFU	90 CAL/2 OZ. SERVING
ASIAN SLAW	20 CAL/1.25 OZ. SERVING
PICKLED CUCUMBERS	5 CAL/1 OZ. SERVING
PICKLED CARROT AND DAIKON	15 CAL/1 OZ. SERVING
SALSA ROJA	20 CAL/1 OZ. SERVING
MANGO SALSA	30 CAL/1 OZ. SERVING
SHREDDED GREEN CABBAGE	0 CAL/0.5 OZ. SERVING
SCALLIONS	0 CAL/0.25 OZ. SERVING
CILANTRO	0 CAL/0.125 OZ. SERVING
TOASTED SESAME SEEDS	30 CAL/0.125 OZ. SERVING
CHOPPED PEANUTS	40 CAL/0.25 OZ. SERVING
COCONUT MANGO RICE DESSERT	230 CAL/5.85 OZ. SERVING
ASSORTED SODAS (CAN)	0-150 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Asian Accents \$19.49

PEANUT LIME RAMEN NOODLES	200 CAL/3 OZ. SERVING
EGG ROLLS	190 CAL EACH
SWEET SOY SAUCE	50 CAL/1 OZ. SERVING
SWEET & SOUR SAUCE	40 CAL/1 OZ. SERVING
CHILI GARLIC SAUCE	45 CAL/1 OZ. SERVING
STEAMED BROWN RICE	210 CAL/5.5 OZ. SERVING
GENERAL TSO'S CHICKEN	370 CAL/8 OZ. SERVING
TERIYAKI SALMON WITH LEMON GREEN BEANS	100 CAL/3 OZ. SERVING
FORTUNE COOKIES	30 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

# LUNCH & BUFFET

## BUFFETS

24 Person Minimum

### Tasty Tex Mex \$17.19

CREATE YOUR OWN FAJITAS WITH A CHOICE OF TWO (2) PROTEINS

■ MEXICAN RICE	130 CAL/3 OZ. SERVING
■ SAUTÉED PEPPERS AND ONIONS	10 CAL/1 OZ. SERVING
BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	590 CAL/5 OZ. SERVING
CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	580 CAL/5 OZ. SERVING
■ SOUTHWEST TOFU WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	480 CAL/3 OZ. SERVING
■ PICO DE GALLO	10 CAL/1 OZ. SERVING
■ LETTUCE	0 CAL/0.5 OZ. SERVING
CINNAMON CRISPS	20 CAL EACH
ASSORTED SODAS (CAN)	0-150 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Classic Pizza \$15.99

■ CLASSIC GARDEN SALAD	50 CAL/3.5 OZ. SERVING
■ TRADITIONAL NEW YORK STYLE CHEESE PIZZA SLICES	330 CAL/SLICE
MEAT LOVER'S PIZZA SLICES	470 CAL/SLICE
■ GARDEN VEGETABLE PIZZA SLICES	380 CAL/SLICE
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



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## BUFFETS

24 Person Minimum

### Pasta Duo Buffet \$16.49

CHOICE OF TWO (2) PASTA DISHES: CHEESE MANICOTTI IN A MARINARA SAUCE, CHICKEN AND BROCCOLI ZITI, AND RIGATONI AND MEAT BALLS SERVED WITH CAESAR SALAD, GARLIC BREADSTICKS, LEMON CHEESECAKE BARS, ICED WATER AND ICED TEA

■ CAESAR SALAD	160 CAL/2.7 OZ. SERVING
■ GARLIC BREADSTICKS	110 CAL EACH
■ MANICOTTI MARINARA	140 CAL/3.25 OZ. SERVING
■ CAVATAPPI WITH CHICKEN AND BROCCOLI	284 CAL/8.75 OZ. SERVING
■ RIGATONI AND MEAT BALLS	310 CAL/7.5 OZ. SERVING
■ LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### BBQ Picnic \$14.99

■ HOME-STYLE POTATO SALAD	240 CAL/4 OZ. SERVING
■ FRESH COUNTRY COLESLAW	170 CAL/3.5 OZ. SERVING
HOUSE-MADE KETTLE CHIPS	240 CAL/1.25 OZ. SERVING
GRILLED HAMBURGERS WITH BUNS	330 CAL EACH
HOT DOGS WITH BUNS	310 CAL EACH

#### GARNISH TRAY

■ LETTUCE LEAVES	0 CAL/0.5 OZ. SERVING
■ DICED ONIONS	10 CAL/1 OZ. SERVING
■ DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
■ SLICED TOMATOES	5 CAL/1 OZ. SERVING
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Lazy Summer BBQ \$19.99

■ OLD-FASHIONED COLESLAW	150 CAL/3 OZ. SERVING
■ CORNBREAD FIESTA MUFFINS	120 CAL EACH
■ MACARONI AND CHEESE	260 CAL/4 OZ. SERVING
BARBECUED BAKED BEANS	170 CAL/4.75 OZ. SERVING
LAZY COUNTRY CHICKEN	430 CAL/6 OZ. SERVING
SLICED BRISKET	350 CAL/5 OZ. SERVING
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
■ RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



# LUNCH & BUFFET

## BUFFETS

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Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert.  
Served with Assorted Rolls and Butter, Ice Water and Iced Tea.

### Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- ANTIPASTO SALAD (130 CAL/3 OZ. SERVING)
- TRADITIONAL HUMMUS WITH TOASTED PITA (130 CAL/1.75 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (40 CAL/2.25 OZ. SERVING)

### Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$18.19
- ASIAGO CHICKEN IN A ROASTED RED PEPPER SAUCE (310 CAL/5 OZ. SERVING) \$18.99
- CHIPOTLE PORK LOIN TOPPED WITH A PINEAPPLE SALSA (180 CAL/3.75 OZ. SERVING) \$20.49
- GRILLED SALMON IN A MOROCCAN HERB SAUCE (120 CAL/2.75 OZ. SERVING) \$19.79
- PESTO FLANK STEAK (250 CAL/3 OZ. SERVING) \$20.09
- QUINOA CAKE TOPPED WITH TOMATO CHUTNEY (270 CAL/4.25 OZ. SERVING) \$16.99
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) \$15.59

### Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- BRUSSELS SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)
- QUINOA AND WILD RICE BLEND (110 CAL/2.6 OZ. SERVING)
- MASHED SWEET POTATOES (110 CAL/4.25 OZ. SERVING)

### Buffet Finishes

- BREAD PUDDING WITH CARAMEL APPLE SAUCE (370 CAL/6.75 OZ. SERVING)
- NEW YORK-STYLE CHEESECAKE (440 CAL/SLICE)
- ASSORTED MINIATURE CHOCOLATE AND CARAMEL CHEESECAKES (80 CAL/3.75 OZ. SERVING)
- INDIVIDUAL CHOCOLATE GANACHE BUNDT CAKE (320 CAL EACH)
- INDIVIDUAL VANILLA RASPBERRY BUNDT CAKE (520 CAL EACH)
- SPICED CARROT CAKE (370 CAL/SLICE)

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## RECEPTIONS

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All prices are per dozen

### Reception Hors D'oeuvres (Hot)

BACON WRAPPED SCALLOPS (20 CAL EACH) \$35.99

BEEF EMPANADAS (70 CAL EACH) \$25.99

COCONUT SHRIMP (45 CAL EACH) \$34.99

CRAB CAKES (30 CAL EACH) \$28.99

■ CRISPY ASIAGO ASPARAGUS (50 CAL EACH) \$24.99

ASSORTED MINI QUICHE (70-90 CAL EACH) \$23.99

■ PARMESAN ARTICHOKE HEARTS (50 CAL EACH) \$28.99

PECAN CHICKEN TENDERS (45 CAL EACH) \$25.99

■ SPANAKOPITA (70 CAL EACH) \$25.99



### Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH) \$27.99

ANTIPASTO KABOBS (45 CAL EACH) \$34.99

■ MEDITERRANEAN ANTIPASTO SKEWERS (70 CAL EACH) \$35.99

■ MUSHROOM PROFITEROLE (45 CAL EACH) \$36.99

SHRIMP COCKTAIL (0 CAL EACH) \$33.99

SEARED BEEF TENDERLOIN WITH SWEET ONION MARMALADE ON FICELLE (4 CAL EACH) \$32.99



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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

## RECEPTIONS

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### Classic Cheese Tray

SERVES 12: \$87.99 24: \$155.99 48: \$276.99

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

### Fresh Garden Crudités

SERVES 12: \$47.99 24: \$91.99 48: \$183.99

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP (120 CAL/5 OZ. SERVING)

### Fresh Seasonal Fruit Tray

SERVES 12: \$47.99 24: \$95.99 48: \$191.99

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

### Antipasto Platter

SERVES 12: \$76.99 24: \$149.99 48: \$299.99

ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND CHEESE (250 CAL/5 OZ. SERVING)

### Housemade Spinach Dip

SERVES 12: \$34.49 24: \$57.49 48: \$99.99

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)



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

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (617) 521-2904 to arrange a personal consultation.

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## RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 24 guests or more.

### Mediterranean \$8.49

ADD A PACKAGE OF OUR MEDITERRANEAN BITES TO YOUR RECEPTION

■ MARINATED OLIVES	150 CAL/2.75 OZ. SERVING
■ HUMMUS & PITA CHIPS	220 CAL/4.5 OZ. SERVING
■ GRAPE TOMATO & MOZZARELLA WITH BASIL PESTO SALAD	15 CAL/3 OZ. SERVING
■ SEASONAL ROASTED VEGETABLE TRAY	120 CAL/3.25 OZ. SERVING-210 CAL/4 OZ. SERVING
■ TABBOULEH SALAD	110 CAL/3.25 OZ. SERVING

### Chef's Pasta \$15.49

PASTA BAR COOKED TO ORDER BY OUR CHEF!

■ CAVATAPPI PASTA	90 CAL/2 OZ. SERVING
■ PENNE PASTA	90 CAL/2.5 OZ. SERVING
■ MARINARA SAUCE	30 CAL/1 OZ. SERVING
■ ALFREDO SAUCE	60 CAL/1 OZ. SERVING
■ PRIMAVERA PESTO SAUCE	40 CAL/1 OZ. SERVING
■ ROASTED MUSHROOMS	90 CAL/3.5 OZ. SERVING
■ BROCCOLI	10 CAL/1 OZ. SERVING
■ SPINACH	0 CAL/0.5 OZ. SERVING
■ ONIONS	10 CAL/0.5 OZ. SERVING
■ TOMATOES	5 CAL/1 OZ. SERVING
■ ZUCCHINI	5 CAL/1 OZ. SERVING
■ PEAS	5 CAL/0.25 OZ. SERVING
■ GREEN PEPPERS	10 CAL/1 OZ. SERVING

### Traditional Carving \$15.49

CHOICE OF ROASTED TURKEY OR SLOW-COOKED BEEF CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

■ BAKERY FRESH ROLLS	160 CAL EACH
CARVED ROASTED TURKEY	130 CAL/3 OZ. SERVING
CARVED SLOW-COOKED BEEF	200 CAL/3 OZ. SERVING

Includes appropriate condiments

## SNACKS

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

### Energy Break \$4.49

RAISE THE BAR!

■ GRANOLA BARS	190 CAL EACH
■ FRUIT FILLED BARS	160 CAL EACH
■ BREAKFAST BARS	250 CAL EACH

### The Healthy Alternative \$8.19

GET HEALTHY WITH OUR HEART-HAPPY BREAK

■ APPLES	60 CAL EACH
■ ORANGES	50 CAL EACH
■ BANANAS	110 CAL EACH
■ PEARS	100 CAL EACH
■ INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
■ TRAIL MIX	290 CAL EACH
■ GRANOLA BARS	190 CAL EACH

### Snack Attack \$6.49

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ROASTED PEANUTS	190 CAL/1 OZ. SERVING
■ TRAIL MIX	290 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING



## BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)

\$2.29 PER PERSON

*Includes appropriate condiments*

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA

(0 CAL/8 OZ. SERVING) \$3.39 PER PERSON

*Includes appropriate condiments*

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$21.99 PER GALLON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$21.99 PER GALLON

ICED TEA (5 CAL/8 OZ. SERVING) \$18.99 PER GALLON

*Includes appropriate condiments*

LEMONADE (90 CAL/8 OZ. SERVING) \$18.99 PER GALLON

INFUSED WATER \$9.99 PER GALLON

LEMON INFUSED WATER	0 CAL/8 OZ. SERVING
ORANGE INFUSED WATER	10 CAL/8 OZ. SERVING
APPLE INFUSED WATER	20 CAL/8 OZ. SERVING
CUCUMBER INFUSED WATER	10 CAL/8 OZ. SERVING
GRAPEFRUIT INFUSED WATER	10 CAL/8 OZ. SERVING

BOTTLED WATER (0 CAL EACH) \$1.89 EACH

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.69 EACH

ORANGE JUICE (120 CAL/1 LITER SERVING) \$8.29 EACH

CRANBERRY JUICE (120 CAL/1 LITER SERVING) \$6.19 EACH

APPLE JUICE (120 CAL/1 LITER SERVING) \$5.49 EACH

REGULAR AQUAHEALTH (0 CAL/1 LITER SERVING) \$2.00 EACH

SPARKLING AQUAHEALTH (0 CAL/1 LITER SERVING) \$2.00 EACH

DISPENSER OF WATER (0 CAL EACH) \$20.00 EACH

POLAND SPRINGS SPARKLING WATER (0 CAL EACH) \$2.09 EACH

ICED WATER (SERVES 4-6) (0 CAL/8 OZ. SERVING) \$2.00 EACH

 VEGETARIAN  VEGAN

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.

## DESSERTS

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


 ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)

\$13.49 PER DOZEN

 BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) \$16.79 PER DOZEN

GOURMET DESSERT BARS \$18.99 PER DOZEN

 LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. EACH
 RASPBERRY COCONUT BAR	370 CAL/3.25 OZ. SERVING

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$26.99 PER DOZEN

 CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) \$25.79 PER DOZEN

## 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.

CONTACT US TODAY

617.521.2904

CATERING@SIMMONS.EDU

[HTTPS://SIMMONS.CATERTRAX.COM/](https://simmons.catertrax.com/)

Prices effective until 08/01/2018

Prices may be subject to change