Contactless Catering

PATH FORWARD

Creative take-out or delivery.

Contactless.
To keep you safe and healthy.

STEP 1:
Order.

STEP 2:
Select menu items + set pick up or delivery location.

STEP 3:
Serve + Enjoy. Each meal is packaged individually.

Your Health + Safety

When you dine with us, your health and safety is of paramount importance. We want you to know that we have a comprehensive plan in place to ensure we effectively manage the spread of illnesses such as COVID-19. Our team continues to monitor guidance provided by the Centers for Disease Control and Prevention (CDC), World Health Organization (WHO) and other health authorities.

You can rest assured we are taking many steps to ensure a safe foodservice environment and to reinforce our stringent health and hygiene standards.

This includes:

- Maintaining strict cleaning, sanitizing and disinfecting protocols
- Ensuring CDC guidelines for handwashing and hygiene etiquette
- Reinforcing Food Safety Management System/HACCP standards for food preparation and service
- Temperature checks for anyone entering the workplace
- Contactless clock-in procedures for associates
- Social Distancing

Look for this icon throughout for details on our contactless approach.

All Morning Meal items are packaged together. Sandwiches individually wrapped.

BREAKFAST

MORNING MEALS

Minimum of 12 person per order

CONTINENTAL BREAKFAST **10.25 per person**

Bagel (cals: 240-340)
Cream cheese (cals: 50)
Seasonal fresh fruit (cals: 60)
Bottled cold brew (cals: 5)
Bottled orange juice (cals:120)

TRADITIONAL BREAKFAST **11.25 per person**

Cinnamon French toast (cals: 170-240)
Scrambled eggs (cals: 190)
Bacon (cals: 45-70)
Seasoned breakfast potatoes (cals: 120)
Bottled cold brew (cals: 5)
Bottled orange juice (cals:120)

VEGAN BREAKFAST BOWL **8.99 per person**

Spicy tofu breakfast bowl with kale, mushroom, tofu scramble, lemon couscous, grape tomato, scallion and avocado (cals: 451)

HAND-CRAFTED SANDWICHES

Minimum of 12 person per order

CHOOSE YOUR BREAD

Croissant (cals: 350)
Biscuit (cals: 200)
Wrap (cals: 290)
English muffin (cals: 130)

CHOOSE YOUR FILLING

Bacon and egg (cals: 170)	**4.05 per person**
Egg and cheese (cals: 130)	**3.99 per person**
Fried chicken (cals: 270)	**4.99 per person**
Tomato and cage- free egg (cals: 90)	**4.99 per person**
Hot ham and cheese (cals: 120)	**3.25 per person**
Sausage (cals: 460)	**3.25 per person**

SNACKS + SWEETS

Personal Snack Pack items packaged individually and bundled together. Sweet Treats individually wrapped.

BREAKFAST A LA CARTE

Yogurt partfait with fresh berries and granola (cals: 250)	**5.25 each**
Seasonal fresh fruit cup (cals: 60)	**4.99 each**

PERSONAL SNACK PACKS

Minimum of 12 person per order

MEZZE SPREADS — **4.25 per person**

Served with crisp vegetables and pita chips (cals: 50-80)

Classic chickpea hummus (cals: 30)

Babaganoush (cals: 50)

CHARCUTERIE BOARD — **13.99 per person**

A selection of cured meats, cheeses, assorted nuts, dried fruits, and crackers (cals: 70-1200)

CHEESE BOARD — **7.55 per person**

A selection of hard and soft cheeses with assorted nuts, dried fruits, and crackers (cals: 70-682)

SWEET TREATS

Assorted freshly-baked cookies (cals: 170-210)	**3.25 each**
House-made fudge brownies (cals: 200)	**2.99 each**
Cereal Treats *Choice of Trix, Cinnamon Toast Crunch, Cocoa Puffs, or Rice Krispy Treat (cals: 37-690)*	**2.85 each**
Individually wrapped granola bars (cals: 190)	**1.89 each**
Individually bagged chips (cals: 130-320)	**1.89 each**
Fresh whole fruit (cals: 30-110)	**1.89 each**
Fruit & nut energy bars (cals: 110)	**1.89 each**

BOXED LUNCHES

Complete meals
boxed individually.

BOXED LUNCHES

Minimum of 12 person per order

EXPRESS BOX LUNCH — **per person**

All sandwiches served on chef's selection of freshly-baked bread with seasonal hand fruit, potato chips, and freshly-baked cookie.

Sandwich Selections

Turkey breast and provolone cheese (cals: 490)	**10.99**
Ham and swiss (cals: 590)	**10.99**
Roast beef and cheddar (cals: 540)	**12.99**
Grilled veggie wrap (cals: 580)	**11.99**
Tuna salad (cals: 580)	**10.99**
Grilled Mediterranean chicken (cals: 730)	**11.99**

ARTISAN BOX LUNCH — **per person**

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections:

Muffuletta vegetarian sandwich (cals: 600)	**12.99**
Mediterranean grilled chicken with sun-dried tomato hummus on ciabatta (cals: 730)	**17.99**
Cajun roast turkey with pepper jack, bermuda onion, cajun mayo (cals: 480)	**14.85**
Classic Italian, pepperoni, capicola, salami and provolone with balsamic on hero (cals: 730)	**21.99**
Avocado, lettuce and tomato on wheat (cals: 450)	**16.99**
Roast beef sub with American cheese, lettuce, tomato and onion (cals:540)	**16.99**
Turkey, bacon and ranch on wheat with pepper jack cheese (cals: 640)	**14.85**

Side Salads:

House-made chips (cals: 400)

Chickpea tomato salad (cals: 80)

Quinoa and tabbouleh salad (cals: 260)

Small garden salad (cals: 40)

BOXED SALADS + BOWLS

Complete meals boxed individually.

BOXED SALADS

Minimum of 12 person per order

All salads include artisan crackers, choice of dressing, freshly-baked cookie, and compostable cutlery.

Turkey avocado cobb (cals: 450) — **13.99 per person**
Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

Blackened chicken caesar salad (cals: 430) — **12.99 per person**
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

Traditional chef's salad (cals: 520) — **11.99 per person**
Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

Greek salad with grilled chicken (cals: 730) — **14.99 per person**
Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

California salmon salad (cals: 420) — **15.99 per person**
Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette

Mediterranean grain salad (cals: 330) — **7.99 per person**
Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion

BOXED BOWLS

Minimum of 12 person per order

Chicken Bowl — **12.99 per person**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with chili lime chicken (cals: 1216)

Pulled Pork Bowl — **12.99 per person**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with slow roasted pork carnitas (cals: 1219)

Barbacoa Bowl — **12.99 per person**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with beef barbacoa (cals: 1136)

Vegetarian Bowl — **12.99 per person**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with roasted vegetables (cals: 1136)

BOXED THEME MEALS

All meals are packaged individually and served hot in disposable packaging.

Minimum of 12 people for all boxed theme meals per option.

Little Italy

Option 1 **8.99 each**
Rustic lasagna (cals: 480), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200)

Option 2 **8.99 each**
Tortellini primavera (cals: 280) freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200)

Option 3 **12.99 each**
Chicken marsala over bed of penne (cals: 380), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200)

Option 4 **12.99 each**
Chicken parmesan over bed of penne (cals: 470), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200)

Home-Style

Option 1 **13.99 each**
Herb-brined turkey breast with sage gravy (cals:260), garlic roasted red bliss potatoes (cals: 130), roast brussles sprouts (cals: 45), and fudge brownie (cals: 200)

Option 2 **13.99 each**
Herb and panko crusted salmon (cals: 170), garlic roasted red bliss potatoes (cals: 130), roast brussles sprouts (cals: 45), and fudge brownie (cals: 200)

Option 3 **13.99 each**
Beyond (Beyond Meat) Meatloaf) (cals: 259), garlic roasted bliss potatoes (cals: 125), roasted brussels sprouts (cals: 44), and fudge brownie (cals: 200)

Taste of the South

Option 1 **12.99 each**
Carolina pulled pork with slider rolls (cals: 400), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200)

Option 2 **12.99 each**
Buttermilk fried chicken (cals: 500), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200)

Option 3 **11.99 each**
Pulled BBQ portabella mushroom with slider rolls (cals: 282), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200)

Cookout

Minimum of 12 person order

Pick 1	**per person**
Hamburgers (cals: 340)	**12.99**
Veggie burgers (cals: 280)	**8.99**
Hot dogs (cals: 480)	**8.90**
BBQ chicken sandwich (cals: 630)	**12.99**

Includes
Bag of Chips, Pasta salad (cals: 270), lettuce (cals: 0), tomatoes (cals: 0), pickles (cals: 0), onions (cals: 5), condiments (cals: 10-90), and fresh-baked cookies (cals: 170-200)

BEVERAGES

Bottled Cold Brew	**4.15 each**
Bottled Tea	**3.25 each**
Bottled Sodas	**1.59 each**
Bottled Water	**1.59 each**
Bottled Orange Juice	**2.89 each**
Joe-to-Go	**28.00 each**

**96 oz (12 cups). This is not an individual portion.*

BEVERAGES

All beverages in individual bottles for your safety.

POLICIES

To ensure proper delivery/pick up time, place your orders with a 24 hour notice or sooner.

Napkins and disposable cutlery will be provided as needed depending on menu choice and guest count.

Delivery will be limited to a 5 mile radius of campus.

All items are packaged in disposable containers and for the individual. When possible recyclable and compostable packaging and flatware will be made available. Groups/Host will be responsible for clean-up and trash removal.

Please let us know if any of your guests have food allergies and/or dietary restrictions; we are happy to accommodate.

Sanitation and safety is of our utmost importance. Please see all labels for quality assurance and temperature on all menu selections that need refrigeration and heating.

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STEP 2: Select menu items + set pick up or delivery location
STEP 3: Serve + Enjoy. Everything is packaged for the individual

THANK YOU

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