

# *Casual* CATERING

— MENU —



# BREAKFAST

## BREAKFAST PASTRIES | 130-350 Cal

Serves 12 | \$35.99

Assortment of freshly baked muffins and decadent pastries.

## BAGELS BY THE DOZEN | 200-240 Cal

Per Dozen | \$38.99

Assortment of bagels with your choice of cream cheese: plain, strawberry, and vegetable.

## FRUIT BOWL | 40 Cal

Serves 12 | \$42.00

Includes seasonal fruit, honeydew, cantaloupe, pineapple, grapes, and strawberries.

## BREAKFAST BURRITOS | 370-600 Cal

Serves 12 | \$96.00

Individually wrapped. Served with a side of sour cream, hot sauce, and salsa.

Your choice of two:

- Cage-free eggs, potatoes, and cheddar cheese
- Cage-free eggs, potatoes, crispy bacon, and cheddar cheese
- Cage-free eggs, potatoes, savory sausage, and cheddar cheese
- Cage-free eggs, potatoes, farm fresh vegetables, and cheddar cheese
- Tofu, peppers, mushrooms, spinach, potatoes, and onions

## BREAKFAST SANDWICHES | 580-720 Cal

Serves 12 | \$72.00

Individually wrapped. Served on a croissant with a side of hot sauce.

Your choice of two:

- Cage-free egg and cheese
- Scrambled egg and bacon with American cheese
- Scrambled egg and ham with cheddar cheese
- Vegetarian sausage, egg, and cheese



# INDIVIDUAL BREAKFAST BREAK BITES

## YOGURT PARFAITS | 170 Cal

\$65.00 Serves 12

## ALMOND COCONUT OVERNIGHT OATS | 410 Cal

Served with fresh seasonal fruit.

\$65.00 Serves 12

## CHIA SEED PUDDING PARFAITS | 310 Cal

Served with fresh seasonal fruit.

\$65.00 Serves 12

## SPINACH EGG BITES | 120 Cal

Served with Parmesan cheese and toasted artisan croutons.

\$40.00 Serves 12

# NACHOS, TACOS, AND BURRITOS

## NACHO BAR | 90-210 Cal

Create your own nachos with an assortment of tortilla chips, queso, house-made salsa, and sour cream.

Your choice of one:

- Chicken
- Ground beef
- Green chili cauliflower

Serves 12 | \$112.00

## TACO BAR | 90-210 Cal

Create your own tacos with an assortment of cilantro lime rice, black beans, tortilla chips and housemade salsa. Toppings include lettuce, tomatoes, shredded cheese, and sour cream. Served on both soft flour tortillas and crispy taco shells.

Your choice of one:

- Chicken
- Ground beef
- Green chili cauliflower

Serves 12 | \$198.00

## BURRITO BAR | 90-210 Cal

Create your own burritos with an assortment of rice, black beans, cheese, pico de gallo, and your choice of protein. Served with tortilla chips, salsa, and sour cream.

Your choice of two:

- Chicken
- Ground beef
- Green chili cauliflower

Serves 12 | \$112.00



# PASTA

## PASTA BAR | 170-650 Cal

Serves 12

Comes with a side of Caesar salad and lightly salted breadsticks brushed with garlic butter.

Your choice of:

- Creamy chicken Alfredo \$170.00
- Penne marinara \$140.00
- Beef lasagna \$139.00
- Spaghetti and meatballs \$165.00

## MAC AND CHEESE

Serves 12

Classic macaroni and cheese | 300 cal \$88.00

Kickin' Buffalo macaroni and cheese | 280 cal \$88.00

Add grilled chicken | 130 cal \$30.00



# SALADS

Each salad serves 12

## ADD SIDES

Bag of chips \$21.49 Per Dozen

Cookies \$16.99 Per Dozen

## ADD BEVERAGES \$1.29-\$1.79

Assorted soda and water

### BAJA SALAD | 390 Cal \$96.00

Includes romaine lettuce and mixed greens topped with grape tomatoes, cheddar cheese, corn and black bean salsa, and seasoned tortilla strips. Served with pepitas and cilantro lime vinaigrette.

### CLASSIC CHICKEN CAESAR | 690 Cal \$89.00

Includes romaine lettuce, marinated grilled chicken, Parmesan cheese, and croutons. Served with Caesar dressing.

### GREEK SALAD | 500 Cal \$94.99

Includes spring mix, grape tomatoes, cucumbers, bell peppers, olives, red onions, feta, and penne pasta. Served with herb vinaigrette and pitas.

### ANCIENT GRAIN SALAD | 410 Cal \$96.00

Includes arugula, farro, cucumbers, grape tomatoes, roasted sweet potatoes with seeded dukkah, and lemon. Served with oregano vinaigrette.

\$79.99

### VEGETARIAN CHEF SALAD | 440 Cal

Includes romaine lettuce, cucumbers, tomatoes, blue cheese, broccoli, pumpkin seeds, and hard-boiled egg. Served with creamy ranch dressing.



# SIMPLE SANDWICHES

All sandwiches served on a kaiser roll with chips, seasonal hand fruit, a cookie, and bottled water. Served in a kraft bag.

- Ham with Swiss cheese | 540 cal \$11.99
- Roasted turkey with cheddar | 480 cal \$11.99
- Roast beef with provolone | 470 cal \$11.99
- Buffalo chicken sandwich | 380 cal \$11.99
- Grilled vegetable and hummus wrap | 540 cal \$11.99





## PACKS TO-GO Serves 8-10 | \$99.99 – 129.99

Platter of sandwiches cut in half, served on hoagie rolls. Platter of assorted wraps cut in half. Your choice of four flavors:

### ROAST BEEF AND CHEESE | 290-310 Cal

Your choice of provolone or cheddar, lettuce, tomatoes, and horseradish BBQ.

### BLACK FOREST HAM AND SWISS | 240-290 Cal

Served with lettuce, tomatoes, and maple mustard.

### ROASTED TURKEY AND CHEDDAR | 480 Cal

Served with lettuce and tomatoes.

### SMOKED TURKEY | 420-480 Cal

Served with provolone, lettuce, and tomatoes.

### BUFFALO CHICKEN | 380-400 Cal

Served with grilled Buffalo chicken, blue cheese, red onions, and lettuce.

### GRILLED VEGETABLE AND HUMMUS | 270-300 Cal

Served with balsamic marinated zucchinis, portabella mushrooms, red onions, roasted red peppers, and lettuce.

### ITALIAN | 340-360 Cal

Served with ham, capicola, salami, pepperoni, and provolone with lettuce and tomatoes.

### SIGNATURE CHICKEN SALAD | 240-260 Cal

Served with lettuce, tomatoes, apples, and grapes.

### TUNA SALAD | 260-300 Cal

Served with cucumber, lettuce, and tomatoes.

### GRILLED CHICKEN CAESAR | 350-400 Cal

Served with romaine lettuce and Parmesan.

## ADD-ONS

### SEASONAL VEGETABLE CRUDITE

310 Cal

Serves 12 | \$52.00

Assortment of seasonal vegetables served with ranch dipping sauce.

### FRUIT BOWL

40 Cal

Serves 12 | \$57.00

Includes seasonal fruit, honeydew, cantaloupe, pineapples, grapes, and strawberries.

### GARDEN SALAD

200-210 Cal

Serves 12 | \$32.00

Includes mixed greens with tomato, cucumbers, and carrots with your choice of dressing.

### COOKIES AND BROWNIES

170-220 Cal

- House-made assorted cookies
- House-made fudge brownies
- House-made assorted cookies and fudge brownies

\$16.99 - \$21.99 per dozen

### BOTTLED BEVERAGES

\$1.69-2.29

Bottled water and assorted sodas.

# HOT ENTRÉES

## ASIAN BUFFET

Serves 12 | \$224.00

Your choice of wo:

- Orange chicken and vegetables | 230 cal
- Beef and broccoli with oyster sauce | 260 cal
- General Tso's chicken | 240 cal
- Broccoli tofu stir fry | 210 cal
- Pork char siu with oyster sauce | 280 cal

Served with:

- Honey ginger salad | 120 cal
- Vegan vegetable fried rice | 120 cal
- Sesame sautéed green beans | 80 cal

## SMOKED BARBEQUE BUFFET

Serves 12 | \$289.00

Choose two proteins, two sides, one bread, and one sauce.

Proteins:

- Smoked pulled pork | 360 cal
- Smoked half chicken | 1150 cal
- Texas beef brisket | 330 cal
- Carolina ribs | 260 cal
- Barbeque jackfruit | 340 cal

Sides:

- Vegan baked beans | 90 cal
- Loaded bacon cheddar baked potato | 550 cal
- Creamy macaroni and cheese | 400 cal
- Cajun coleslaw | 200 cal
- Vegetarian collard greens | 90 cal

Bread:

- Buttermilk biscuits | 120 cal
- Jalapeño corn muffin | 270 cal

Sauce:

- Honey butter barbeque sauce | 110 cal
- Alabama white barbeque sauce | 130 cal
- Memphis heat sauce | 60 cal
- Golden Carolina barbeque sauce | 90 cal

Add on an additional protein for \$29.99, side for \$17.99, or sauce for \$9.99



# WARM GRAIN BOWLS

choose one protein, one warm grain or side, two vegetables or chilled salads.

Serves 12  
\$249.00

Proteins | 180-450 Cal:

- Herb-crusted chicken breast
- Herb-roasted salmon with tomatoes, olives, and capers
- Grilled beef meatballs with chimichurri
- Cilantro pesto tofu

Warm Grains or Sides | 150-170 Cal:

- Warm quinoa corn salad with fresh rosemary
- Farro couscous with brussels sprouts, baked macaroni and cheese, cheddar, and cream cheese
- Roasted sweet potatoes and onions
- Herbed brown rice

Warmed Vegetables or

Chilled Salads | 30-70 Cal:

- Herb-roasted mushrooms
- Parmesan-roasted carrots
- Charred broccoli florets
- Kale Caesar salad
- Cucumber tomato parsley salad

# SWEETS, TREATS, AND BREAKS

Per Dozen  
\$14.99 – \$19.99

- Caramel sea salt bars | 230 cal
- Assorted cookies | 200-220 cal
- Chocolate brownies | 170-190 cal
- Cookies and brownies | 170-220 cal
- Assorted bakery dessert bars | 150-520 cal



# SNACKS AND BEVERAGES

## PREPACKAGED SNACKS

- Bagged popcorn | 160 cal \$2.29
- Trail mix | 280 cal \$1.79
- Assorted chips | 160-320 cal \$1.79
- Granola bars | 100-180 cal \$1.69
- Crunchy cheese crackers | 110 cal \$1.79
- Candy bars | 250-300 cal \$1.99
- Assorted hand fruit | 90-110 cal \$1.25

## FRESHLY BREWED COFFEE OR HOT TEA

\$19.99

Includes cups, creamer, sugar, sweeteners, clutches, lids, stir sticks, and napkins.

## BOTTLED BEVERAGES

\$1.99-\$2.29

20 oz. bottles of juices, water, soda, or teas.



## *Casual* **CATERING**

Please place your catering order 48 hours in advance to ensure proper delivery time.

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

Menus are priced for pick up or drop off. If requesting for a set up, additional delivery or labor charges are required

For groups larger than 100, please contact our catering department. Additional tables for setting up may be needed.

All items are packaged in disposable containers. When possible, recyclable and compostable packaging and flatware will be made available. Groups are 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 make a separate dish to accommodate.

Sanitation and safety are of utmost importance. Please consume all hot and cold foods within a four-hour window.

### **HOW TO ORDER:**

**Website:** <https://cateringaurora.catertrax.com/>

**For Pick Up or Drop Off**

THANK YOU