WE ARE COMMITTED
to the safety and well-being of everyone in our partner locations.
We have implemented additional protective measures and protocols to help enable the safety of our foodservice operations.

Cleaning & Sanitation
• **Cleaning:** Each location maintains a variety of tools and processes designed to maintain the highest levels of cleanliness at all times. Each associate has a Day-At-A-Glance Tool to guide them through specific cleaning requirements for every station and space.
• **High Touch Cleaning:** Extra and frequent cleaning of all surfaces and items that are at higher risk of contamination (e.g., door handles, light switches, condiment stations).

Hand Hygiene
• **Guests:** Increased availability of hand wash stations, hand sanitizer, ‘no-touch’ service options and targeted signage and communication to promote hand hygiene.
• **Employees:** Substantial and ongoing hand hygiene training, increased frequency of mandatory hand washing in accordance with regulatory requirements, and appropriate use of PPE.

Chemicals, Equipment & PPE
• **Chemicals:** Specified chemicals are designed specifically for food service environments. Diversey Quat Sanitizer has the highest possible rating for efficacy. Every location also maintains an inventory of Oxivir TB Wipes, a CDC approved disinfectant for the pathogen treatment of spaces that may have been exposed to the COVID-19 virus.
• **Equipment:** All equipment utilized in cleaning and sanitation, including dishwashers, glass cleaners, chemical dispensers, etc. are checked multiple times per day for correct temperatures, concentrations and functionality.
• **Personal Protective Equipment (PPE):** Established operational protocols properly equip all locations with the necessary PPE (gloves, masks, eye protection, thermometers, aprons/ gowns, etc.) for guest and employee safety.

Product Safety
• **Vendors & Suppliers:** All vendors and suppliers must pass stringent safety and sanitation requirements to obtain and maintain approval. Additional controls will be placed on vendor deliveries to ensure the safe transfer of all products.
• **Food Safety:** Standards for food receipt, storage, handling and preparation are very detailed and specific. Each step of the process is monitored and documented so that quality, temperature control, and contamination risks are managed at all times.
BREAKFAST BOXES

Continental Breakfast Box | $8.99
Individually prepared boxes with pastry (170-260 Cal each), fresh fruit cup (80-100 Cal Each) bottle of Orange Juice (130 Cal each) and cutlery.

Power-Up Breakfast | $8.99
Start your day with hard boil egg (80 Cal each), cheddar cheese (80-100 Cal Each), apple slices and peanut butter (150 Cal/3.5oz serving), bottle of Orange Juice (130 Cal each) and cutlery.

Vegan Sunrise | $8.99
Begin with wheat bagel and sunflower butter (180Cal/5 oz serving), fresh fruit cup (80-100 Cal/3.5 oz serving), bottle of Orange Juice (130 Cal each) and cutlery.

Road Trip Breakfast Box | $6.49
Individually prepared boxes come with a KIND bar (170-200 Cal each), bottle of Orange Juice (130 Cal each) Greek yogurt cup and cutlery.

A LA CARTE BREAKFAST

(V) Individually Wrapped Muffins, Scones, Danishes or Bagels - per each - $2.79
(VG) Whole Fresh Fruit - per each - $1.29
(V) Assorted Yogurt Cups - per each - $3.09
(VG) Assorted Fruit Cups - per each - $1.99
(V) Assorted Cereal Cups with Milk - per each - $3.99
(V) Granola Bar - per each - $1.79
(V) Hard Boiled Eggs- per two- $2.99

BEVERAGES

Bottled Water - per each - $1.99
Assorted Sodas (Can) - per each - $1.79
Assorted Individual Fruit Juices - each - $2.39
Assorted Individual Sparkling Water - each - $2.39
Hot Water with Assorted Tea Bags - per gallon - $20.79
ecGrounds Regular Coffee - per gallon - $20.79
ecoGrounds Decaffeinated Coffee - per gallon - $20.79

SNACK BOXES

Fruit & Nut Snack Box V | $8.49
440 Cal/5.50 oz serving
Red seedless grapes, cheddar, provolone and Swiss cheese, wheat crackers and cranberry-nut mix.

Nutella & Pretzel Snack Box V | $8.99
680 Cal/9.75 oz serving
Nutella, strawberries, pineapple & pretzels.

Turkey Pinwheel V | $8.49
340 Cal/8.75 oz serving
Roast turkey breast, baby spinach & everything spiced cream cheese rolled in a flour tortilla. Served with pita chips.

Charcuterie Board | $14.49
760 Cal/12 oz. serving
Assorted Italian meats and cheeses, cherry peppers, pickles and mustard with crostini.

Roasted Red Pepper Hummus Snack Box V | $8.49
380 Cal/7.50 oz serving
Roasted Red Pepper hummus, toasted pita, carrots and cucumber slices.

A LA CARTE SNACKS

(V) Individually Bagged Chips- per each - $2.09
(VG) Individual Bag of Pretzels - per each - $1.19
(V) Individually Bagged Cookies- per each- $1.99
(VG) Chips & Salsa- per each- $3.69

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. 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.
BOXED LUNCHES

Individually prepared boxes come with cutlery and bottled water and or soda

Sandwich Boxed Lunches | $10.99

Select from:
• Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread (420 Cal each)
• Roast Beef and Cheddar Sandwich (420 Cal each)
• Chicken Caesar and Asiago Bruschetta Baguette (560 Cal each)
• Vegetable Bruschetta Baguette with a Spicy Sriracha (730 Cal each)
• Honey Mustard Ham and Swiss Ciabatta (480 Cal each)
• Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta 430 Cal each
• Curried Turkey and Apple Wrap 600 Cal each
• Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread 500 Cal each
• Grilled Chicken, Pickled Cucumber, Kimchi Slaw and Spicy Sesame Gochujang Sauce Ciabatta 600 Cal each
• Balsamic Bruschetta Ciabatta with Fresh Mozzarella 730 Cal each

Includes:
• Individual Bag of Chips 100-160 Cal each
• Assorted Craveworthy Cookies 250-310 Cal each
• Bottled Water 0 Cal each
• Assorted Sodas 0-150 Cal each

Please limit selections to 3 types of boxes per group
**Farm to Table Box | $15.99**

**Choice of:**
- **Spring Green Goddess Salad** V
  - 210 Cal/6.1 oz. serving
  - Mixed greens with green cabbage, green peas, cucumbers & asparagus then tossed with herb ranch dressing and topped with pickled red onion, parmesan and za’atar spiced panko.
- **Superfood Crunch Salad**
  - 380 Cal/7.25 oz. serving
  - Roasted turkey on a red lentil & quinoa blend and lettuce with bok choy, broccoli, shredded carrots, blueberries, dried cranberries and feta cheese, then tossed in an oregano dressing, and topped with flaxseed crunch.
- **Chicken, Farro, Beet Bowl**
  - 590 Cal/11.25 oz. serving
  - Grilled chicken, roasted beets, goat cheese, farro and kale with honey mustard dressing.

**Includes:**
- **Turkey Pinwheel**
  - 340 Cal each
  - Roast turkey breast, baby spinach & everything spiced cream cheese rolled in a flour tortilla.
- **Chef’s Choice Dessert**
  - 50-300 Cal/3 oz. serving

**Latin Experience Box | $15.49**

**Choice of:**
- **Smoky Southern Cobb Salad**
  - 380 Cal/7.25 oz. serving
  - Grilled chicken, hard cooked egg, tomato, potato straws, carrot, and cheddar with BBQ ranch Greek yogurt dressing.
- **Southwest Grain Bowl**
  - 480 Cal/10.5 oz. serving
  - Chicken, avocado, sweet potato, roasted corn, & tomato on brown rice quinoa topped with chili lime vinaigrette.
- **Santa Fe Corn & Black Bean Salad**
  - 470 Cal/13 oz. serving
  - Corn, black beans, Cheddar Jack, salsa and pepitas on romaine with chipotle ranch dressing.

**Includes:**
- **Chef’s Choice Dessert** V
  - 50-300 Cal/3 oz. serving

**Vegetarian Delight Box | $14.99**

**Choice of:**
- **Cauliflower Shawarma & Hummus Plate** V
  - 60 Cal/4.5 oz. serving
  - Roasted cauliflower shawarma, hummus, pickled red pepper & carrot slaw, lemon tahini dressing & pita.
- **Roasted Beet & Arugula Salad**
  - 60 Cal/4.5 oz. serving
  - Beets, cauliﬂower, farro, arugula, carrots, kalamata olives, Parmesan cheese and Caesar dressing.
- **Baked Falafel Greens & Grains Bowl** V
  - 60 Cal/4.5 oz. serving
  - Quinoa tabbouleh, hummus, harissa, tomato cucumber salad, pickled onions, tahini dressing.

**Includes:**
- **Avocado Veggie Wrap** V
  - 180 Cal each
  - Avocado, feta, crisp vegetables and spicy red pepper spread rolled up in a whole grain tortilla.
- **Chef’s Choice Dessert**
  - 50-300 Cal/3 oz. serving

**Mediterranean Salad Box | $15.49**

**Choice of:**
- **Spicy Harissa Salad**
  - 340 Cal/7.5 oz. serving
  - Kale Romaine mix with farro, cucumbers, tomatoes, cabbage, chicken, spiced chickpeas and a spicy harrissa vinaigrette.
- **Chicken & Quinoa-Topped Hummus**
  - 430 Cal
  - Roasted red pepper hummus topped with chicken, quinoa, edamame, corn, tomato and harissa sauce.
- **Mediterranean Bowl**
  - 360 Cal
  - Cucumbers, spinach, tomatoes, pickled onions and olives on brown rice quinoa topped with feta, crispy baked garbanzo beans & harissa.

**Includes:**
- **Mediterranean Beef Wrap**
  - 170 Cal each
  - Roast beef, cucumber, onion, olives, radish and balsamic vinaigrette rolled in a flour tortilla.
- **Chef’s Choice Dessert**
  - 50-300 Cal/3 oz. serving

**Asian Meal Box | $16.49**

**Choice of:**
- **Vietnamese Bun Cha Chicken Salad**
  - 630 Cal/15 oz. serving
  - Grilled chicken with lettuce, cucumber, basil and mint over chilled noodles.
- **Peanut and Soba Noodle Salad**
  - 590 Cal/10 oz. serving
  - Chilled wheat noodles with fresh vegetable and peanut dressing.

**Includes:**
- **Thai Chili Chicken Wrap**
  - 490 Cal each
  - Garlic-orange chicken with chili-cilantro slaw, lettuce, cucumber, red onions and curry mayo.
- **Chef’s Choice Dessert** V
  - 50-300 Cal/3 oz. serving

*Please limit selections to 3 types of boxes per group*
BBQ Experience Kit | $15.49
Meal served with Creamy Cole Slaw, Cornbread and Macaroni & Cheese.

**Choice of:**
- BBQ Spiced Beef Brisket 980 Cal/19.5 oz. serving
- BBQ Chicken Breast 1080 Cal/19 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Bagged Chips 70-150 Cal each

Mi Comida Meal | $15.49
Served with Amarillo Rice and Pinto beans.

**Choice of:**
- Chicken Pernil Bowl 1010 Cal/18 oz. serving
- Meatless "Picadillo" 840 Cal/19.5 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Fresh Pineapple Salad 45 Cal/2.5 oz. serving

Lasagna in a Box | $15.49
Accompanied by Garlic Bread Stick and Italian Bean Salad

**Choice of:**
- Beef Lasagna 1010 Cal/18 oz. serving
- Spinach Alfredo Lasagna 840 Cal/19.5 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Caesar Salad 65 Cal/2.5 oz. serving

Taco de Seoul Bowls | $15.49
Both bowls served with cilantro-lime rice.

**Choice of:**
- Green Chili Taco Bowl 880 Cal/14.7 oz. serving
- Meatless "Beef" Taco Bowl 800 Cal/14 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Chips & Ginger Verde Salsa 350 Cal/4.5 oz. serving

Medi Eats Bowls | $15.49
Both bowls served with Lemon Couscous and Grilled Pita

**Choice of:**
- Lemon Rosemary Chicken Bowl 480 Cal/15 oz. serving
- Grilled Portabella Bowl 490 Cal/15.8 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Red Grapes 40 Cal/3oz. serving

Twisted Beet Bowls | $15.49
Both bowls served with Hummus and Garlic Sauce.

**Choice of:**
- Middle Eastern Chicken Shawarma Bowl 1090 Cal/17.5oz. serving
- Veggie Shawarma Bowl 1140 Cal/17.75 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Cucumber and Tomato Salad 80 Cal/1.5 oz. serving

Eastern Delight Bowls | $15.49
Both bowls served with Garlic-Ginger Vegetable Medley

**Choice of:**
- Lemongrass Chicken Lo Mein 720 Cal/14 oz. serving
- Sesame Tofu Lo Mein Bowl 710 Cal/15 oz. serving

**Includes:**
- Chef’s Choice Dessert 50-300 Cal/3 oz. serving
- Sesame Green Beans 230 Cal/2.25 oz. serving