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 Towelettes, 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.
foodborne illness, especially if you have certain medical conditions.

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.
# CHILLED BOXED MEALS

Individually prepared boxes come with cutlery and bottled water.

## Farm to Table Box | $15.99

<table>
<thead>
<tr>
<th>Choice of:</th>
<th>Cal/oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spring Green Goddess Salad</strong></td>
<td>210 Cal/6.1 oz. serving</td>
</tr>
<tr>
<td>Mixed greens with green cabbage, green peas, cucumbers &amp; asparagus then tossed with herb ranch dressing and topped with pickled red onion, parmesan and za’atar spiced panko.</td>
<td></td>
</tr>
<tr>
<td><strong>Superfood Crunch Salad</strong></td>
<td>380 Cal/7.25 oz. serving</td>
</tr>
<tr>
<td>Roasted turkey on a red lentil &amp; 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.</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken, Farro, Beet Bowl</strong></td>
<td>590 Cal/11.25 oz. serving</td>
</tr>
<tr>
<td>Grilled chicken, roasted beets, goat cheese, farro and kale with honey mustard dressing.</td>
<td></td>
</tr>
<tr>
<td><strong>Includes:</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Turkey Pinwheel</strong></td>
<td>340 Cal each</td>
</tr>
<tr>
<td>Roast turkey breast, baby spinach &amp; everything spiced cream cheese rolled in a flour tortilla.</td>
<td></td>
</tr>
<tr>
<td><strong>Chocolate Blondie</strong></td>
<td>240 Cal /3.5 oz. serving</td>
</tr>
</tbody>
</table>

## Latin Experience Box | $15.49

<table>
<thead>
<tr>
<th>Choice of:</th>
<th>Cal/oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Smoky Southern Cobb Salad</strong></td>
<td>380 Cal/7.25 oz. serving</td>
</tr>
<tr>
<td>Grilled chicken, hard cooked egg, tomato, potato straws, carrot, and cheddar with BBQ ranch Greek yogurt dressing.</td>
<td></td>
</tr>
<tr>
<td><strong>Southwest Grain Bowl</strong></td>
<td>480 Cal/10.5 oz. serving</td>
</tr>
<tr>
<td>Chicken, avocado, sweet potato, roasted corn, &amp; tomato on brown rice quinoa topped with chili lime vinaigrette.</td>
<td></td>
</tr>
<tr>
<td><strong>Santa Fe Corn &amp; Black Bean Salad</strong></td>
<td>470 Cal/13 oz. serving</td>
</tr>
<tr>
<td>Corn, black beans, Cheddar Jack, salsa and pepitas on romaine with chipotle ranch dressing.</td>
<td></td>
</tr>
<tr>
<td><strong>Includes:</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Dulce de Leche Brownie</strong></td>
<td>300 Cal /3 oz. serving</td>
</tr>
</tbody>
</table>

## Asian Meal Box | $16.49

<table>
<thead>
<tr>
<th>Choice of:</th>
<th>Cal/oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vietnamese Bun Cha Chicken Salad</strong></td>
<td>630 Cal/15 oz. serving</td>
</tr>
<tr>
<td>Grilled chicken with lettuce, cucumber, basil and mint over chilled noodles.</td>
<td></td>
</tr>
<tr>
<td><strong>Peanut and Soba Noodle Salad</strong></td>
<td>590 Cal/10 oz. serving</td>
</tr>
<tr>
<td>Chilled wheat noodles with fresh vegetable and peanut dressing.</td>
<td></td>
</tr>
<tr>
<td><strong>Includes:</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Thai Chili Chicken Wrap</strong></td>
<td>490 Cal each</td>
</tr>
<tr>
<td>Garlic-orange chicken with chili-cilantro slaw, lettuce, cucumber, red onions and curry mayo.</td>
<td></td>
</tr>
<tr>
<td><strong>Chocolate Brownie</strong></td>
<td>250 Cal /3 oz. serving</td>
</tr>
</tbody>
</table>

**V** = VEGETARIAN

**VG** = VEGAN

*All items can be prepared vegan upon request. Please note if all items in box should be vegan.*
### BBQ Experience Kit
$15.49
**Meal served with creamy coleslaw, 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:**
- S'more Brownie 330 Cal/2.5 oz. serving
- Smartfood White Cheddar Popcorn 70 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:**
- Tres Leches Parfait 700 Cal each
- 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:**
- Lemon Parfait 700 Cal each
- 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:**
- Lemon Cheesecake Bar 300 Cal/2.75 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 Portabellla Bowl 490 Cal/15.8 oz. serving

**Includes:**
- Lemon Almond Sugar Cookie 60 Cal each
- Red Grapes 40 Cal/3oz. serving

### Twisted Beet Bowls
$17.49
**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:**
- Chocolate Brownie 300 Cal/3.5 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:**
- Raspberry Bar 370 Cal/3.25 oz. serving
- Sesame Green Beans 230 Cal/2.25 oz. serving

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*All items can be prepared vegan upon request*