



CATERING • CONCESSIONS • RESIDENTIAL
RETAIL • SPECIAL EVENTS

A large, golden-brown loaf of bread, possibly focaccia, is the central focus of the lower half of the image. It is served on a dark wooden cutting board. The bread has a thick, crusty exterior with visible herbs and a soft, porous interior. Several slices have been cut from the end of the loaf. Fresh green herbs are scattered around the base of the bread on the cutting board.

EVENT MENU



INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$48.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	380-490 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	100-200 Cal each
Assorted Yogurt Cups V	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto V EW	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Spinach Dip (Hot Or Chilled) with Tortilla Chips V	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$45.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 10 guests or more.

MORNING MINI	
Miniature Muffins V	80-120 Cal each
Miniature Danish V	100-140 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap V PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bags of Chips V	100-160 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts ▼	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy® Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy® Cookies ▼	210-230 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy® Cookies ▼	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

***All packages include necessary accompaniments and 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.



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 10 guests or more. All appropriate condiments included.

EUROPEAN CONTINENTAL \$18.99

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

Buttery Croissants ▼

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Fruit Juice

100-150 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

BASIC BEGINNINGS \$13.99

Choice of One (1) Breakfast Pastry:

Assorted Danish ▼

250-420 Cal each

Assorted Muffins ▼

380-490 Cal each

Assorted Scones ▼

400-440 Cal each

Assorted Bagels ▼

290-450 Cal each

Buttery Croissants ▼

370 Cal each

Iced Water

0 Cal/8 oz. serving

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

NEW YORKER \$19.99

Assorted Bagels ▼

290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese

280 Cal/9 oz. serving

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Fruit Juice

100-150 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Cinnamon Rolls ▼ **\$39.99 PER DOZEN**

350 Cal each

Standard Baked Goods ▼ **\$24.99 PER DOZEN**

240-380 Cal each

Bagels served with cream cheese, Butter and Jam

Muffins served with Butter and Jam

Scones served with Butter and Jam

Danish served with Butter and Jam

Local Baked Goods ▼ **\$38.99 PER DOZEN**

240-380 Cal each

Bagels served with cream cheese, Butter and Jam

Muffins served with Butter and Jam

Scones served with Butter and Jam

Danish served with Butter and Jam

Assorted Greek Yogurt Cups ▼ **\$3.29**

90-110 Cal each



BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$21.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-490 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Buttery Croissants ▼	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$18.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Choice of Two (2) Yogurt Parfaits:	
Blueberry Orange Yogurt Parfait ▼	380 Cal each
Apple, Raisin and Cranberry Yogurt Parfait ▼	410 Cal each
Honey Ginger Pear Yogurt Parfait ▼	460 Cal each
Strawberry Yogurt Parfait ▼	360 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:	
Garden Vegetables and Egg on Wheat English Muffin V EW	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin EW	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich V EW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	290 Cal each
Chicken and Spinach English Muffin EW	390 Cal each
Avocado Egg Croissant: Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	200 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$21.99

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast ▼	100 Cal each
Maple Syrup VG	80 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and 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.



BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 10 guests or more.

YOGURT PARFAIT BAR \$10.99 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	100 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

OATMEAL BAR \$6.99 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup VG	80 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving

BREAKFAST BURRITOS AND TACOS

\$8.99 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo v	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto v EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) v	270 Cal each
Vegan Chorizo Breakfast Tacos (2 per guest) VG EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	360 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	280 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more. Basic, Classic or Premium can be made into a buffet for an additional \$3.99 per person.

PREMIUM BOX SALADS

Traditional Caesar Salad with Grilled Chicken **\$17.99**

Traditional Caesar Salad with Grilled Chicken,	
Shredded Parmesan Cheese and Seasoned Croutons	560 Cal/8.5 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup VG PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Thai Beef Salad **\$17.99**

Flank Steak, Rice Noodles and Vegetables on Greens	
with Chopped Peanuts and a Thai Vinaigrette	580 Cal/13.8 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup VG PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Mediterranean Quinoa Salad **\$17.99**

Quinoa, Toasted Chickpeas, Cucumber, Tomato	
and Kalamata Olives with Hummus and Pita v EW PF	560 Cal/15 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup VG PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

BASIC BOX LUNCH **\$13.99**

Includes Jam, Turkey Roast Beef or Veggie Wrap. Served with Potato Chips, Assorted Craveworthy® Cookies and Pasta Salad. (Drink not included.)

Ham, Turkey, Roast Beef or Veggie Wrap	210-480 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET **\$19.99**

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Mediterranean Tuna Salad Ciabatta with Roasted Bell Pepper, Cucumber-Caper Relish, Arugula and Basil	500 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Chicken Caesar Wrap	630 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.



SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$21.39

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	660 Cal each
SMU Signature Club	430 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	660 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	520 Cal each

SIDE SALAD SELECTIONS

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

Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving
House Made Peruna Chips	200-210 Cal/1 oz. serving

ENTRÉE SALADS

TRIO SALADS \$24.99

Select 3 items: Served with fresh baked croissant, iced water, iced tea and chocolate cake or cheesecake. Additional dessert options available for an additional cost. Coffee service available for an additional \$2.99 per person.

Apricot Chicken Salad SMU Signature Chicken Salad	600 Cal each
Lime Dill Tuna Salad Zesty lime with White tuna & fresh dill	400 Cal each
Smoked Gouda Pimento Cheese v A smoky creamy blend of gouda cheese & pimentos	100 Cal/1 oz. serving
Fresh Seasonal Sliced Fruit VG	40 Cal/2.5 oz. serving
Waldorf Apple Salad v Classic creamy salad	250 Cal each
Sesame Ginger Tuna Salad Sesame Seared tuna in a ginger vinaigrette	400 Cal/3 oz. serving
Black Peppered Bacon Egg Salad Crunchy Bacon with creamy egg salad	250 Cal/3 oz. serving
Rosemary Cranberry Chicken Salad With cranberries, toasted pumpkin seeds	240 cal/2 oz. serving
Classic Mustard Potato Salad v creamy mustard, potato, dill relish and pimento	500 cal/8 oz. serving
Quinoa & Sweet Potato v Roasted Sweet Potatoes with Quinoa and Honey dijon vinaigrette.	400 Cal each
Fattoush v toasted pita, mint, cucumbers tomatoes in a lemon olive oil vinaigrette	300 Cal each
Toasted Orzo Antipasto Salad v Artichoke hearts , kalamata olives, tomato, salami & pepperoni, with greek vinaigrette	350 Cal each
Heirloom Tomato Caprese v layered tomatoes and fresh mozzarella with balsamic drizzle and chiffonade basil	200 Cal each
Mediterranean Pasta Salad Cucumbers, feta cheese, tomatoes kalamata olives with greek dressing	240 cal/7 oz. serving
Creamy Old Bay Shrimp Salad Cooked shrimp in an Old Bay Aioli with celery	250 Cal each

SOLO ENTRÉE SALAD

Select 1 entrée : Served with fresh baked croissant, iced water, iced tea and chocolate cake or cheesecake. Additional dessert options available for an additional cost. Coffee service available for an additional \$2.99 per person

Nicoise \$29.99 Potatoes, haricot vert, grape tomatoes, seared tuna with a Champagne Lemon vinaigrette	400 Cal/serving
Chicken Pomegranate \$24.99 grilled vegetables, grilled chicken, quinoa and Spring salad with a smoky tomatoe vinaigrette	600 Cal/serving
Chicken Roulade \$24.99 Spinach, cherry tomato, with potato crisps and a Champagne dressing	700 Cal/6 oz. serving
Black Bean Steak Salad \$24.99 Grilled, chilled and sliced flank steak with black bean corn & avocado relish with a chipotle avocado ranch	350 Cal/serving
Petiti Filet & Caesar Salad \$34.99 Petit filet chilled and sliced with a traditional caesar salad	450 Cal/serving
Miso Glazed Salmon & Wonton Salad \$36.99 an Asian fusion version of Nicose	620 Cal/serving
Chicken or Salmon Caesar \$24.99 Classic Caesar with your choice of grilled chicken or salmon	450 Cal/serving
President's Black Bean and Turkey Salad \$24.99 Ground turkey with black bean corn & avocado relish with a chipotle avocado ranch	480 Cal/serving

Additional premium box lunch options available upon request! Please contact your catering professional.



BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BAKED POTATO BAR \$21.99

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Smoked Brisket	140 Cal/w oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili V EW PF	30 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	80 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	120 Cal/1 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Butter V	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler V	350 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	60 Cal/1 oz. serving

TASTY TEX MEX \$28.99

Tortilla Chips	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese V	440 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Additional proteins \$2.99 per person:	
Rope Sausage	270 Cal/6 oz. serving
Brisket	580 Cal/6 oz. serving
Pulled Pork	440 Cal/6 oz. serving
Portobello Mushrooms	45 Cal/6 oz. serving
Grilled Chicken	400 Cal/6 oz. serving
Cinnamon Crisps V	250 Cal/2.75 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CURRY AND SPICE \$26.99

Kachumber Salad VG EW PF	35 Cal/3.9 oz. serving
Potato Samosa	180 Cal each
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding V	190 Cal/4.5 oz. serving

GLOBAL STREET TACOS \$21.99

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco VG EW PF	180 Cal each
Mango Chicken Taco EW	270 Cal each
Roasted Vegetable Taco VG EW PF	200 Cal each
Cinnamon Sugar Cookies V	250 Cal each

PASTA BAR BASICS \$23.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles VG	180 Cal/4 oz. serving
Fettuccine Noodles VG	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	5 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	260 Cal/2 oz. serving
Shrimp	90 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Sauce	120 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each





BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NORTHERN ITALIAN BUFFET \$28.99

Mediterranean Salad with a Greek Vinaigrette V	110 Cal/3.25 oz. serving
Garlic Breadsticks V	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

MEDI EATS BUFFET \$26.99

Israeli Couscous VG EW PF	120 Cal/3.5 oz. serving
White Pita Flatbread V	240 Cal each
Whole Wheat Pita Flatbread V	240 Cal each
Roasted Eggplant VG EW PF	100 Cal/3 oz. serving
Sautéed Spinach VG EW PF	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Souvlaki or Beef	
Chicken Souvlaki Skewers	190 Cal each
Beef Souvlaki Skewers	420 Cal each
Baked Falafel V PF	45-260 Cal each
Tzatziki V	15 Cal/1 oz. serving
Baklava V	70 Cal each

HILL TOP BBQ \$29.99

Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 oz. serving
Macaroni and Cheese V	210 Cal/4.25 oz. serving
Cornbread V	160 Cal each
Choice of Two (2) Meat Options:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3.25 oz. serving
Rope Sausage	270 Cal/6 oz. serving
Pulled Pork	580 Cal/6 oz. serving
Brisket	440 Cal/6 oz. serving
Portobello Mushroom	45 Cal/6 oz. serving
Grilled Chicken	400 Cal/6 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

LATIN FLAVORS \$26.99

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch V EW PF	110 Cal/7.25 oz. serving
Grilled Flatbread VG	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	350 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Chili Relleno V	310 Cal/6 oz. serving
Sopapillas VG	130 Cal/1.5 oz. serving

PLATED MEALS

SMU PREMIER PLATES

Served with iced water, iced tea. Coffee service available for an additional \$2.99 per person. Also available as a Buffet for additional \$2.99 per person.

SELECT ONE (1) SALAD	
Garden Salad v	100 Cal each
Classic Caesar	100 Cal each
Shaved Fennel & Walnut Salad \$4.99 additional	150 Cal each
Signature Apple & Walnut Salad with Champagne Vinaigrette \$4.99 additional	200 Cal each
Kale & Cranberry Salad \$4.99 additional	250 Cal each
Grilled Asparagus & Garbanzo Salad \$4.99 additional	100 Cal each
Spinach & Strawberry Salad \$4.99 additional	300 Cal each
Toasted Pumpkin, Pomagranate Arugula Salad \$4.99 additional	50 Cal each

CHOICE OF BREAD	
Rolls with Butter	190 Cal each
Mustang Bread \$2.99 additional	200 Cal each

SELECT ONE (1) ENTRÉE	
BEEF:	
Prime Beef Tenderloin \$59.99	
6 oz prime angus center cut tenderloin	400 Cal each
Flank Steak Roulade \$45.99	
6oz. prime angus flank steak	500 Cal each
NY Strip \$49.99	
6 oz prime angus strip steak	300 Cal each
6 oz Beef Tenderloin \$49.99	400 Cal each
Slow Braised Short Rib \$51.99	
6 oz short rib, slow braised in jus	600 Cal each
Top Sirloin \$42.99	
8oz. center cut sirloin steak	500 Cal each
8 oz Flat Iron Steak \$39.99	350 Cal each

SEAFOOD:	
Atlantic Salmon MKT	
6oz hand cut filet	800 Cal each
Chilean Seabass MKT	
6oz hand cut filet	220 Cal each
Pacific Halibut MKT	
6oz hand cut filet	300 Cal each
Gulf Mahi Mahi MKT	
6oz hand cut filet	200 Cal each
Crab Cakes MKT	
(2) 6oz hand made cakes	400 Cal each

CHICKEN:	
Airline Chicken Breast	
6oz bone in chicken breast \$26.99	400 Cal each
Chicken Breast	
6oz. boneless breast \$22.99	400 Cal each



PLATED MEALS

VEGETARIAN:

Grilled Cauliflower Steak v	
<i>tender cauliflower grilled and seasoned</i>	\$18.99
	200 Cal each
Ratatouille v	
<i>traditional vegetable stew</i>	\$18.99
	200 Cal each
White Bean Cassoulet v	
<i>vegetable based cassoulet with root vegetables</i>	\$18.99
	300 Cal each
Grilled Spiced Tofu v	
<i>marinated and seasoned tofu, grilled through</i>	\$18.99
	200 Cal each
Stuffed Portobello Mushroom	
<i>large mushroom cap stuffed with roasted vegetables</i>	\$18.99
	200 Cal each
Eggplant Filet v	
<i>eggplant trimmed to resemble a "steak"</i>	\$18.99
	100 Cal each
Roasted Vegetable Roulade v	
<i>layers of roasted vegetables with red pepper coulis</i>	\$18.99
	200 Cal each

SELECT A SAUCE:

(Chef Recommendations: B=Beef, C=Chicken F=Fish)		
Bearnaise (B C F) \$2.99 additional		
<i>white wine vinegar & butter, fresh herbs and shallots</i>		300 Cal/3 oz. serving
Red Wine Demi (B) \$2.99 additional		
<i>reduced red wine, veal stock and sherry</i>		120 Cal/3 oz. serving
Wild Mushroom Demi (B C F) \$2.99 additional		
<i>wild mushroom blend with veal stock red wine & sherry</i>		120 Cal/oz. serving
Gorgonzola Mushroom Cream (B C F) \$2.99 additional		
<i>hearty cremini with crumbled gorgonzola cream sauce</i>		130 Cal/3 oz. serving
Rockefeller Spinach Cream (F) \$2.99 additional		
<i>sauteed spinach with shallot, pernod and parmesan</i>		200 Cal/3 oz serving
Florentine (B C F)		
<i>garlic and spinach with sundried tomatoes and cream</i>		100 Cal/3 oz. serving
Marinara & Parmesan (C)		
<i>hearty italian sauce with parmesan cheese</i>		30 Cal/6 oz. serving
Lemon Picatta (B C F)		
<i>white wine, shallot, capers and lemon zest</i>		100 Cal/1.5 oz. serving
White Wine Cream (C F)		
<i>garlic butter and white wine blended together with heavy cream</i>		100 Cal/2 oz. serving
Lemon Beurre Blanc (C F)		
<i>lemon juice, garlic and white wine mounted with butter</i>		600 Cal each
Ancho Southwest Cream (B C F)		
<i>ancho chili puree, blended with poblano cream and southwest spices</i>		450 Cal each
Creamy Dijon Sauce (C F)		
<i>dijon mustard, white wine, shallot with heavy cream</i>		100 Cal/4 oz. serving
Chipotle Lime Butter (B C F)		
<i>pureed chipotle, cilantro, garlic lime juice, zest and butter</i>		400 Cal each
Garlic Tarragon Butter (B C F)		
<i>fresh tarragon, garlic, white balsamic and butter</i>		100 Cal/8 oz. serving

SELECT ONE (1) STARCH

Garlic Mashed Potatoes v	
<i>buttery, fluffy & savory</i>	200 Cal/3 oz. serving
Wild Rice Pilaf v	
<i>blend of wild rice with onion and turmeric</i>	200 Cal/4 oz. serving
Roasted Fingerling Potatoes v	
<i>with fresh herbs and butter</i>	220 Cal/4 oz. serving
Baked Potato with all accompaniments v	
	200 Cal/8 oz. serving
Creamy Polenta v \$2.99 additional	
<i>**flavor modifications available at additional costs</i>	70 Cal/2 oz. serving
Duchess Potatoes v \$2.99 additional	
<i>piped mounds of creamy crispy potatoes</i>	200 Cal/5 oz. serving
Risotto v \$2.99 additional	
<i>traditional creamy italian rice</i>	200 Cal/3 oz. serving
Scalloped Potatoes v \$2.99 additional	
<i>cheesy and creamy baked potatoes</i>	200 Cal/6 oz. serving
Toasted Coconut Pineapple Rice v& \$2.99 additional	
<i>rice steamed with coconut milk & fresh pineapple</i>	200 Cal/6 oz. serving

SELECT ONE (1) VEGETABLE

Haricot Vert v&	
<i>steamed & seasoned french green beans</i>	100 Cal/5 oz. serving
Heirloom Roasted Carrots v&	
<i>colorful roasted carrots</i>	170 Cal/4 oz. serving
Balsamic Brussel's Sprouts v&	
<i>crispy and tangy sprouts</i>	130 Cal/4 oz. serving
Lemon Zested Asparagus v&	
<i>grilled and seasoned with lemon zest</i>	45 Cal/2 oz. serving
Green Beans Almondine v	
<i>freshly sauteed with brown butter and almonds</i>	100 Cal/4 oz. serving
Charred Broccolini v	
<i>steamed & grilled with butter</i>	150 Cal/4 oz. serving
Seasonal Vegetable Medley v&	
<i>fresh seasonal vegetables roasted & seasoned</i>	50 Cal/2. oz. serving
Vegetable Tian v& \$2.99 additional	
<i>layered Sliced of vegetable with fresh herbs</i>	150 Cal/2 oz. serving

SELECT ONE (1) SEAFOOD ENHANCEMENTS

(OPTIONAL)	
Creole Sauce \$6.99	
<i>bay scallops and baby shrimp in cajun cream</i>	500 Cal each
Crab Cake \$12.99	
<i>3 oz hand made cake</i>	2500 Cal/12 oz. serving
Crescent City Shrimp Sauce \$9.99	
<i>medium shrimp in creamy smoked gouda and corn</i>	350 Cal each
Citrus Herb Grilled Shrimp Skewers \$9.99	
<i>4 large grilled shrimp</i>	350 Cal/2 Servings
Oscar Sauce \$12.99	
<i>lump crab with creamy hollandaise</i>	350 Cal each
Bayou Spinach & Crawfish \$9.99	
	350 Cal/4 oz. serving

PLATED MEALS

SELECT ONE (1) DESSERT

Cheesecake	400 Cal each
Layered Chocolate Cake	500 Cal each
Key Lime Pie	380 Cal each
Almond Citrus Cake \$5.99 additional <i>an smu signature dessert</i>	300 Cal each
Dark Chocolate Orange Cake \$5.99 additional <i>layers of devil's food cake with a orange infused ganache</i>	1,000 Cal each
Signature Cherry Cheesecake \$5.99 additional <i>an smu signature dessert, oreo crumb, french vanilla cream, with cherries</i>	220 Cal each
Lemon Blueberry Sponge \$5.99 additional <i>blueberry sponge cake layered with meyer lemon cream frosting</i>	400 Cal each
Sambuca Ganache Chocolate Cake \$5.99 additional <i>decadent chocolate cake with sambuca ganache</i>	300 Cal each
Limoncello Icebox Cake \$5.99 additional <i>buttery lemon cake with meyer lemon frosting and caramel drizzle</i>	200 Cal each
Pistachio Layer Butter Cream Cake \$5.99 additional <i>light layers of pistachio cake with butter cream icing</i>	400 Cal each
Raspberry Chocolate Entremet \$5.99 additional <i>layers of velvety raspberry mousse, dark & milk chocolate ganache</i>	600 Cal each
White Chocolate Truffle Sponge \$5.99 additional <i>vanilla sponge with white chocolate frosting and a white chocolate almond truffle</i>	1,000 Cal each
Heaven & The Dark Place \$5.99 additional <i>devils food cake layered with white chocolate ganache and vanilla cake</i>	500 Cal each
7 Layer Vanilla Cake with Frangelico Ganache \$5.99 additional <i>layered yellow cake with hazelnut liquor infused ganache</i>	500 Cal each
Strawberry Lemonade Entremet \$5.99 additional <i>strawberry spongecake with strawberry coulis, fresh strawberries and a lemonade cream</i>	300 Cal each
Mexican Chocolate Cake \$5.99 additional <i>an smu signature dessert, with a mexican flare</i>	400 Cal each

SELECT UP TO (3) BEVERAGES

Iced Water	0 cal/8 oz. serving
Iced Tea	3 cal/8 oz. serving
Coffee Service \$2.99 additional	2 cal/8 oz. serving





RECEPTIONS

HORS D'OEUVRES

All prices are per person with a minimum of 2 dozen for all hors d'oeuvres.

HOT HORS D'OEUVRES

\$(# Per Dozen)

Housemade Hand Breaded Chicken Strips	\$45	80 Cal each
Thai Chicken Satay & Peanut Sauce	\$45	40 Cal each
Teriyaki Beef Skewers	\$45	35 Cal each
Fried Pork Dumpling	\$45	50 Cal each
Beef Tenderloin & Manchego Crostini	\$45	130 Cal each
Smoked Cranberry Turkey Sausage on Honey Butter Cornbread	\$45	50 Cal each
Pulled Pork Stuffed Wonton	\$45	130 Cal each
Crispy Chicken & Belgium Waffle Bites	\$45	130 Cal each
Pimento Mac & Cheese Fritters	\$45	80 Cal each
Grilled Vegetable Skewers v	\$35	50 Cal each
Florentine Stuffed Mushrooms v	\$35	75 Cal each
Baked Brie & Creamy Spinach Crostini v	\$35	70 Cal each
Smoked Gouda Pimento Grilled Cheese & Hot Tomato Soup v	\$35	50 Cal each
Bite Sized Maryland Crab Cakes	\$55	35 Cal each
Smoked Tenderloin Crostini	\$55	130 Cal each
Short Rib Crostini	\$55	130 Cal each
Pistachio Crusted Shrimp	\$55	80 Cal each
Chile Lime Shrimp Skewers	\$55	50 Cal each
Citrus Coconut Shrimp	\$55	50 Cal each
Wagyu Beef Sliders	\$55	50 Cal each
Blackened Salmon Crispy Gouda Polenta	\$55	70 Cal each

RECEPTIONS

HORS D'OEUVRES

All prices are per person with a minmum of 2 dozen for all hors d'oevres.

COLD HORS D'OEUVRES

	Per Dozen	
Prosciutto Wrapped Grilled Asparagus	\$45	40 Cal each
Smoked Salmon in Cucumber Wrap	\$45	50 Cal each
<i>thinly sliced cucumber with chipped smoked salmon and caper with crème fraiche</i>		
Deviled Egg Trio	\$35	60 Cal each
Creamy Dilled	\$35	60 Cal each
Traditional	\$35	60 Cal each
Smoked Brisket	\$35	75 Cal each
Sesame Tuna on Potato Crisp	\$35	50 Cal each
<i>seared sesame crusted tuna on potato crisp with sour cream and chive</i>		
Watermelon Feta Salad	\$50	75 Cal each
<i>cubed watermelon with crumbled feta cheese and a lemon balsamic</i>		
Fig & Gorgonzola Tart	\$45	50 Cal each
<i>savory butter tart filled with gorgonzola cream, with caramelized onion and fig</i>		
Bacon Wrapped Fig	\$45	130 Cal each
<i>fig halves, wrapped in bacon and baked till crispy</i>		
Heirloom Tomatoes in Pesto Crostini	\$50	50 Cal each
<i>heirloom tomatoes tossed in pesto on a toasty crostini</i>		
Shrimp Cocktail	\$85	20 Cal each
<i>large plump shrimp with zesty cocktail sauce</i>		
Salmon or Tuna Crudo on Plantain Crisp	\$55	20 Cal each
<i>thinly sliced salmon or tuna with toasted garlic oil and avocado cubes with plantain</i>		
Avocado Crostini with Lump Crab Salad	\$55	35 Cal each
<i>smashed avocado with cajun seasoned crab with red bell pepper</i>		
Crumbled Goat Cheese with Toasted Almond & Honey	\$45	35 Cal each
<i>crumbled on a crostini with toasted almond and a honey drizzle</i>		
Grilled Pineapple Caprese Skewer	\$45	35 Cal each
<i>chilled, grilled pineapple with grape tomatoes, mozzarella and basil, balsamic drizzle</i>		
Antipasto Skewer	\$45	120 Cal each
<i>mozzarella, salami, kalamata olive & artichoke with balsamic glaze</i>		
Smoked Turkey Cranberry Sausage		
<i>with Smoked Butter Cornbread</i>		
	\$45	100 Cal each





RECEPTIONS

RECEPTION PLATTERS AND DIPS

CHARCUTERIE

A blend of cured meats, artisan cheeses, nut, fruit jams, pickled vegetables

Small (feeds approx. 10 guests)	\$75.99	Calories vary
Medium (feeds approx. 15-20 Guests)	\$112.99	Calories vary
Large (feeds approximately 25-30 guests)	\$149.99	Calories vary

ARTISAN CHEESE BOARD

Local Texas & Imported Cheeses with artisan breads and fruit spreads

Small (feeds approx. 10 guests)	\$69.99	290 Cal/2.75 oz. serving
Medium (feeds approx. 15-20 Guests)	\$104.99	290 Cal/2.75 oz. serving
Large (feeds approximately 25-30 guests)	\$138.99	290 Cal/2.75 oz. serving

DOMESTIC CHEESE BOARD

Cubed and sliced cheeses with crackers and fruit spreads

Small (feeds approx. 10 guests)	\$39.99	290 Cal/2.75 oz. serving
Medium (feeds approx. 15-20 Guests)	\$58.99	290 Cal/2.75 oz. serving
Large (feeds approximately 25-30 guests)	\$78.00	290 Cal/2.75 oz. serving

GRAZING BOARD

Grazing Board (feeds 75-100 guests)	\$299.99	Calories vary
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FRUIT TRAY

Small (serves 10-15 guests)	\$69.99 Per Platter	40 Cal/2.5 oz. serving
Medium (serves 20-30 guests)	\$94.99 Per Platter	40 Cal/2.5 oz. serving
Large (serves 35-50 guests)	\$129.99 Per Platter	40 Cal/2.5 oz. serving

***All packages include necessary accompaniments and 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.

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 10 guests or more.

HAPPY HOUR \$16.99

Chilled Spinach Dip served with Pita Chips v	230 Cal/2.25 oz. serving
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy® Cookies v	210-230 Cal each
Assorted Dessert Bars v	240-370 Cal each

CHEF'S PASTA \$14.99

Choice of Two (2) Pastas:	
Cavatappi Pasta vg	90 Cal/2 oz. serving
Penne Pasta vg	90 Cal/2.5 oz. serving
Fettuccine Pasta vg	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg pf	100 Cal/4 oz. serving
Alfredo Sauce v	240 Cal/4 oz. serving
Primavera Pesto Sauce v	120 Cal/4 oz. serving
Choice of One (1) Protein:	
Grilled Chicken	134 Cal/2 oz. serving
Grilled Shrimp	81 Cal/2 oz. serving
Beef Meatballs	112 Cal/2 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms vg ew pf	90 Cal/3 oz. serving
Broccoli vg pf	10 Cal/1 oz. serving
Spinach vg	15 Cal/2 oz. serving
Onions vg	5 Cal/0.5 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Zucchini vg	5 Cal/1 oz. serving
Peas vg	5 Cal/0.25 oz. serving
Seasonal Peppers vg	10 Cal/1 oz. serving

TRADITIONAL CARVING - SLOW-COOKED BEEF \$17.99

Carved Slow-Cooked Beef	200 Cal/3 oz. serving
Tenderloin with Chimichurri and Tarragon Sauce	438 Cal/serving
Turkey Breast with Turkey Jus and Sage Cream Sauce	485 Cal/serving
Salmon Loin with Dill Cream and Sundried Tomato Aioli Sauce - \$2.00 additional per person	468 Cal/serving
Bakery-Fresh Dinner Rolls v	160 Cal each
Roasted Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	170 Cal/1 oz. serving

BREAKS

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

WHAT'S POPPIN' \$8.99

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn vg ew pf	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn v ew	110 Cal/1.25 oz. serving
Ranch Popcorn	110 Cal/1.25 oz. serving
BBQ Popcorn vg	110 Cal/1.25 oz. serving
Southwest Popcorn vg	120 Cal/1.25 oz. serving

ENERGY BREAK \$6.99

Granola Bars v	100-200 Cal each
Fruit Filled Bar v	100-250 Cal each
Breakfast Bar v	100-250 Cal each

EXECUTIVE COFFEE BREAK \$6.99

Assorted Dessert Bars v	240-370 Cal each
Bakery-Fresh Brownies v	250 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HOT CHOCOLATE BAR \$3.99

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	25-160 Cal/0.5-8 oz. serving
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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 EACH	0 Cal each
Assorted Sodas - Bottle	\$2.99 EACH	0-280 Cal each
Hot Water with Assorted Tea Bags	\$18.99 PER GALLON	0 Cal/8 oz. serving
Starbucks Regular Coffee	\$28.99 PER GALLON	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee	\$28.99 PER GALLON	0 Cal/8 oz. serving
Cold Brew Coffee	\$28.99 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$19.99 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.99 PER GALLON	80 Cal/8 oz. serving
Iced Water	\$2.99 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$6.99 PER GALLON	0 Cal/8 oz. serving
Choice of One (1) Fruit Infused Water:		10 Cal/8 oz. serving
Lemon Infused Water		20 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		10 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

Gourmet Dessert Bars ▼	\$26.99 PER DOZEN	240-370 Cal each
Assorted Blondies ▼	\$19.99 PER DOZEN	240-300 Cal each
Assorted Craveworthy® Cookies ▼	\$19.99 PER DOZEN	210-280 Cal each
Assorted Petit Fours ▼	\$28.99 PER DOZEN	60-100 Cal each
Vegan Local Maui Cookies ▼	\$28.99	140-150 Cal/3 oz. serving

ORDERING INFORMATION

Lead Time

Notice of 5 business days 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

***All packages include necessary accompaniments and 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.**



VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today

214.768.2368
smucatering.com
smucatering.catertrax.com

Prices effective until 07/01/2025
Prices may be subject to change

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