

A close-up photograph of a white bowl filled with a fresh salad. The salad consists of vibrant green spinach leaves, sliced red strawberries, crumbled white goat cheese, and chopped walnuts. A dark dressing is drizzled over the ingredients. The bowl is set against a light, textured background.

FORD MOTOR COMPANY

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 \$46.00

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 12 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Germack 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/3.2 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	280 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 Cheesecake V	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Chilled Spinach Dip 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/2.25 oz. serving
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.00

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 12 guests or more.

MORNING MINI	
Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	400-450 Cal each
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes V	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 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:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Hope's Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips V	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
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Hope's Cookies V	210-260 Cal each
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$34.00

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL	
Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH	
Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Hope's Cookies and Bottled Water	
Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Hope's Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES	
Tortilla Chips v	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
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Hope's Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Germack 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 12 guests or more. All appropriate condiments included.

EUROPEAN CONTINENTAL \$17.00

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
Croissants with Butter and Jam V	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE \$12.00

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BASIC BEGINNINGS \$6.00

Choice of One (1) Breakfast Pastry:	
Assorted Danish V	250-420 Cal each
Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Assorted Bagels V	290-450 Cal each
Croissants V	370 Cal each
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Vegan Zucchini Breakfast Bread VG PF \$9.00 SERVES 12	270 Cal/3 oz. serving
Vegan Blueberry Banana Breakfast Bread VG PF \$9.00 SERVES 12	250 Cal/3 oz. serving
Overnight Oats - Chilled \$3.50 Per Person	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal VEW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	480 Cal each
Overnight Pear and Pecan Oatmeal V	390 Cal each
Whole Fruit VG EW PF \$2.00 EACH	45-100 Cal each
Hard-Boiled Eggs V \$2.00 PER PERSON	80 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$20.00

Choice of One (1) Breakfast Pastry:	
Assorted Danish V	250-420 Cal each
Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Assorted Bagels V	290-450 Cal each
Croissants V	370 Cal each
Breakfast Potatoes V	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs V	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$16.50

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Choice of Two (2) Yogurt Parfaits:	
Blueberry Orange Yogurt Parfait V	430 Cal each
Apple, Raisin and Cranberry Yogurt Parfait V	450 Cal each
Honey Ginger Pear Yogurt Parfait V	500 Cal each
Strawberry Yogurt Parfait V	400 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:	
Garden Vegetables and Egg on Wheat English Muffin VEW	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 VEW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	300 Cal each
Chicken and Spinach English Muffin EW	390 Cal each
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
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE SHAKSHUKA SPECIAL \$8.00

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Grilled Naan VG	250 Cal each
Roasted Red Bliss Potatoes V	80 Cal/3 oz. serving
Shakshuka Eggs V	270 Cal/4.5 oz. serving
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.00

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes V	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin V	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

GRAB AND GO BREAKFAST

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

BREAKFAST BENTO BOX \$9.00

Kind Bar	180 Cal each
Boiled Egg (Two Eggs) V	80 Cal each
Everything But the Bagel Seasoning	0 Cal/0.5 oz. serving
Original Babybel (2)	140 Cal/2 oz. serving
Fruit	35 Cal/2.5 oz. serving

THE EARLY BIRD \$7.00

Assorted Doughnuts	270-320 Cal each
Germack 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.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

SENSIBLE SANDWICHES \$6.50 PER PERSON

Choice of Two (2) Sensible Breakfast Sandwiches:

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	300 Cal each
Garden Vegetables and Egg on Wheat English Muffin V EW	230 Cal each
Southwest Garden Vegetable, Ham and Egg on a Wheat English Muffin EW	220 Cal each
Turkey Sausage, Cheese and Egg on Wheat English Muffin	260 Cal each
Chicken and Spinach English Muffin EW	390 Cal each
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

REVITALIZING REFRESHERS \$4.50 PER PERSON

Choice of Two (2) Refreshments:

Golden Glow with Lemon, Honey, Ginger, Turmeric, Cider Vinegar and Water	90 Cal/8 oz. serving
Cranberry Citrus with Cranberry and OJ infused with Lemon and Honey	70 Cal/8 oz. serving
Mean and Green Juice with Carrot, Apple, Celery, Cucumber, Kale and Ginger	170 Cal/8 oz. serving
Mixed Berry Juice Apple, Strawberries, Blueberries, Lemon and Celery	190 Cal/8 oz. serving
Pineapple Kale Juice with Celery, Kale and Turmeric	170 Cal/8 oz. serving
Mango Honey Basil Sparkler	80 Cal/8 oz. serving

BISCUITS IN SAUSAGE GRAVY \$4.50 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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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.

DELI EXPRESS \$17.00

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Hope's Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Mediterranean Quinoa Salad \$20.00

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF	450 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	300-360 Cal each
Bottled Water	0 Cal each

Asiago Roast Beef Focaccia \$20.00

Roast Beef, Asiago, Kale, Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad vg	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Dessert Bar v	300-360 Cal each
Bottled Water	0 Cal each

Blackened Chicken Ciabatta \$19.50

Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta	410 Cal each
Spiced Sweet Potato Salad vg EW	120 Cal/4 oz. serving
Individual Bag of Chips v	100-160 Cal each
Dessert Bar v	300-360 Cal each
Bottled Water	0 Cal each

Grilled Protein Salad \$19.50

Select your Grilled Protein atop a Fresh Spring Mix with Arugula and Spinach, Pear Tomatoes, and Red Onions with a White Balsamic Vinaigrette	
Choice of Grilled Protein:	
Blackened Grilled Sliced Chicken Breast	140 Cal/3 oz. serving
Lemon Herb Grilled Shrimp	100 Cal/3 oz. serving
Dijon Garlic Grilled Sliced Portobello Mushroom	80 Cal/3 oz. serving
Whole Fruit vg	0-110 Cal each
Bottled Water	0 Cal each

PREMIUM BOX LUNCHES - Continued

Kale Pesto Turkey Ciabatta \$19.50

turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	550 Cal each
Chilled Dill Cucumber Salad	60 Cal/3.75 oz. serving
Individual Bag of Chips v	100-160 Cal each
Dessert Bar v	300-360 Cal each
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$15.50

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Hope's Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Hope's Cookies v	210-790 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$19.00

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Hope's Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Hope's Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 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)

Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Shawarma Chicken Ciabatta with Sliced Cucumber, Feta Cheese, Lettuce, Tomato and Lemon Tahini Dressing	510 Cal each
Veggie Ciabatta with Chickpeas, Tomato, Spinach, Radish, Carrot, Feta, Dill and White Bean Hummus v PF	490 Cal each
Thai Beef Wrap with Roast Beef, Cucumber, Cabbage and Carrot topped with a Thai-inspired Soy Sauce with Basil, Cilantro, mint and Crushed Red Pepper EW	280 Cal each
Tuna Salad Ciabatta with Fresh romaine and Sliced Tomato	520 Cal each
Chicken Caesar Wrap	630 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapenos and Vegan Sriracha Mayo vg EW PF	290 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 \$22.50

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	0 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 Hope's V	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 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)

Salmon, Cucumber and Cilantro Coleslaw Ciabatta	670 Cal each
Masala Hummus and Chicken Ciabatta with Sliced Cucumber, Arugula, Tomato, Pickled Red Onions, Indian-Spiced Hummus and Cilantro EW	500 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	600 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki VG EW PF	420 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 Cal each
Old Bay® Shrimp Roll	320 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo	710 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 Cal each
Spicy Grilled Vegetable Wrap with Bruschetta and Black Olives V PF	580 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	90 Cal/3.5 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

THE SUB SHOP \$22.00

(Choice of One (1) Sub Shop Sandwich, includes Chips, Cookie, and Water.)

Sub Roll, Provolone Cheese, Avocado, Cucumber, Red Onion, Baby Spinach, Lettuce Tomato and Mayo	670 Cal each
Italian Club Sub with Salami, Capocollo, Ham, Provolone, Onion, Lettuce, Tomato, Mayo and Italian Seasoning	850 Cal each
Turkey Club Sub with Turkey, Ham, Provolone, Tomato, Lettuce and Mayo	780 Cal each
Avocado Turkey Club Sub with Turkey, Bacon, Avocado, Cucumber, Lettuce Tomato, and Mayo	690 Cal each
Ham Sub with Ham, Lettuce, Tomato, and Mayo	630 Cal each
Turkey Sub with Turkey, Lettuce, Tomato, and Mayo	480 Cal each
Roast Beef Sub with Roast Beef, Lettuce, Tomato, and Mayo	690 Cal each
Ultimate Club Sub with Ham, Turkey, Bacon, Avocado, Lettuce Tomato, and Mayo	830 Cal each
Veggie Sub with Provolone Cheese, Avocado, Cucumber, Red Onion, Baby Spinach, Lettuce, Tomato and Mayo	570 Cal each
Chips	220 Cal each
Chocolate Chip Cookies	190 Cal each
20 oz. Bottled Water	0 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SPRING FLING \$25.00

Choice of Two (2) Sides:	
Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad V EW	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad VG EW PF	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes EW PF	100 Cal/4 oz. serving
Asparagus Vegetable Sauté VG	60 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod EW	80 Cal/3 oz. serving
Crispy Tofu EW	340 Cal/5 oz. serving
Eggplant Meatball VG EW PF	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimichurri Mayonnaise	150 Cal/1 oz. serving
Green Chile Relish V	15 Cal/1 oz. serving
Chermoula Crema VG	40 Cal/1 oz. serving
Harissa Aioli V	160 Cal/1 oz. serving
Peri Peri Sauce V	40 Cal/1 oz. serving
Brookie "Chocolate Chip Cookie Brownie" VG	280 Cal/2.75 oz. serving

ASIAN ACCENTS \$29.00

Peanut Lime Ramen Noodles V	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	40 Cal/1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

HEARTLAND BUFFET \$27.00

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Oreo Blondies V	270 Cal/1.75 oz. serving

CURRY AND SPICE \$27.00

Kachumber Salad VG EW PF	35 Cal/3.9 oz. serving
Potato Samosa VG	180 Cal each
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry VG PF	130 Cal/4 oz. serving
Lamb Kofta Curry	270 Cal/3 oz. serving
Ginger-Spiced Rice Pudding V	180 Cal/4.5 oz. serving

FRESH GINGER \$26.00

Vegetable Spring Roll VG	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet & Sour Sauce VG	40 Cal/1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice VG	130 Cal/4 oz. serving
Rice Noodles VG	210 Cal/4 oz. serving
Napa Cabbage Greens Mix VG	10 Cal/2 oz. serving
Brown Rice VG EW	110 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardien VG	190 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	110 Cal/2.5 oz. serving
Ginger Garlic Shrimp	80 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz. serving
Stir-Fry Vegetables VG EW PF	45 Cal/4 oz. serving
Steamed Fresh Broccoli VG PF	20 Cal/4 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce VG	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce VG	50 Cal/1 oz. serving
Sweet Chili Vinaigrette VG	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos VG	0 Cal/5 oz. serving
Pickled Carrot & Daikon VG PF	10 Cal/1 oz. serving
Crispy Shallots VG	20 Cal/5 oz. serving
Chopped Peanuts VG	80 Cal/5 oz. serving
Marinated Cucumber VG	10 Cal/1 oz. serving
Coconut Mango Rice Dessert V	220 Cal each

MI COMIDA \$21.50

Choice of Two (2) Sides:	
Sweet Plantain PF	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
Crispy Yuca Fries EW PF	40 Cal each
Pinto Beans	100 Cal/4 oz. serving
Puerto Rican Mashed Plantains VG EW PF	230 Cal/4 oz. serving
Brazilian Collard Greens	30 Cal/4 oz. serving
Choice of One (1) Base:	
Chopped Salad VG PF	20 Cal/2 oz. serving
Yellow Rice VG EW	120 Cal/4 oz. serving
Quinoa VG EW PF	130 Cal/4 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	280 Cal/3 oz. serving
Cuban Picadillo	400 Cal/4 oz. serving
Peruvian Chicken EW	410 Cal each
Mojo Shrimp	120 Cal/4 oz. serving
Choice of Two (2) Salsas/Sauce:	
Salsa Criolla VG	15 Cal/1 oz. serving
Salsa Pebre VG	5 Cal/1 oz. serving
Mojo Dressing VG	110 Cal/1 oz. serving
Peruvian Green Sauce V	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$23.50

Choice of One (1) Salad:	
Potato Salad v	240 Cal/4 oz. serving
Sweet Potato Salad v PF	290 Cal/4 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/4 oz. serving
Lexington Slaw vg EW PF	30 Cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese v	210 Cal/4 oz. serving
BBQ Pinto Beans	150 Cal/4 oz. serving
Black-Eyed Peas	140 Cal/4 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	40-110 Cal/3 oz. serving
Sliced Beef Brisket	30-80 Cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
BBQ Pulled Oats Sandwich vg PF	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce vg	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Barbecue Sauce vg	170 Cal/1 oz. serving
Assorted Hope's Cookies v	210-260 Cal each

TASTY TEX MEX \$23.50

Tortilla Chips v	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	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese v	380 Cal/2 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
Cinnamon Crisps v	20 Cal each

MEDI EATS BUFFET \$23.50

Saffron Rice vg	190 Cal/3.25 oz. serving
White Pita Flatbread v	240 Cal each
Za'atar Roasted Eggplant vg EW PF	100 Cal/3 oz. serving
Choice of One (1):	
Chicken Souvlaki Skewers	190 Cal each
Gyro Meat	210 Cal/2.5 oz. serving
Falafel vg EW PF	45 Cal each
Tzatziki v	15 Cal/1 oz. serving
Shredded Romaine Lettuce vg	15 Cal/1 oz. serving
Feta Cheese v	45 Cal/2.5 oz. serving
Greek Olives v	35 Cal/2.5 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Onions vg	10 Cal/1 oz. serving
Cucumbers vg	5 Cal/1 oz. serving
Baklava v	325 Cal each

SOUP AND SALAD BUFFET \$23.50

Garden Fresh Mixed Greens vg	15 Cal/3 oz. serving
Sliced Red Onions vg	10 Cal/1 oz. serving
Tomatoes vg	10 Cal/1 oz. serving
Cucumbers vg	5 Cal/1 oz. serving
Shredded Carrots vg	10 Cal/0.5 oz. serving
Shredded Cheese v	60 Cal/0.5 oz. serving
Roasted Chickpeas vg	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing v	200 Cal/2 oz. serving
Italian Dressing v	80 Cal/2 oz. serving
Croutons v	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Hope's Cookies v	210-260 Cal each

TASTE OF SPAIN \$22.50

Mesclun Salad vg	15 Cal/3 oz. serving
Shallot Sherry Vinaigrette v	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread v	220 Cal/2.25 oz. serving
Spanish Rice vg	110 Cal/3.5 oz. serving
Steamed Asparagus vg EW PF	20 Cal/3 oz. serving
Paprika Chicken EW	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
Lemon Cheesecake Bars v	300 Cal/2.75 oz. serving

LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at FordCatering@Aramark.com / 947-253-1278 to explore more options and personalize your buffet to fit your event.

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BAKED POTATO BAR \$22.00

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
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

NOODLE BAR BASICS \$21.50

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	70 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	10 Cal/0.5 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	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Hope's Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

DETROIT STYLE DEEP DISH PIZZA BUFFET \$21.50

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Home-Style Kettle Chips VG EW PF	190 Cal/1.25 oz. each
Traditional Detroit-Style Cheese Deep Dish Pizza Slices V	250 Cal/slice
Meat Lover's Deep Dish Pizza Slices	460 Cal/slice
Garden Vegetable Deep Dish Pizza Slices V EW	370 Cal/slice
Assorted Hope's Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

ALL-AMERICAN PICNIC \$20.00

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Hope's Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

THE CHICKEN COOP \$19.00

Choice of One (1) Sandwich:	
Crispy Chicken Sandwich with Lettuce, Tomato, Onion, Pickle and Cheddar Cheese	490 Cal each
Grilled Chicken Sandwich with Lettuce, Tomato, Onion, Pickle and Cheddar Cheese	390 Cal each
Choice of One (1):	
Crispy Chicken Tenders	100 Cal each
Crispy Chicken Fritters	30 Cal each
Mac & Cheese	250 Cal/4 oz. serving
Garden Salad	50 Cal/3.5 oz. serving
House Made Potato Chips	220 Cal/1.5 oz. serving
Assorted Fresh Baked Cookies	80 Cal each
House Dipping Sauce	140 Cal/1 oz. serving
Ranch	60 Cal/1 oz. serving
BBQ Sauce	61 Cal/1 oz. serving
Honey Mustard	140 Cal/1 oz. serving

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Crudites with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$25.00	210 Cal/5.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$25.00	260 Cal/4.5 oz. serving
Grilled Lemon Rosemary Chicken EW \$25.00	130 Cal/3 oz. serving
Snapper Veracruz EW \$26.00	150 Cal/5 oz. serving
Maple Dijon Salmon EW \$26.00	270 Cal/3.25 oz. serving
Grilled Montreal Cod EW \$24.00	80 Cal/3 oz. serving
Beef Tenderloin and Mushroom Ragout \$32.50	290 Cal/7.65 oz. serving
Pesto Flank Steak \$30.50	260 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$30.50	200 Cal/3 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$28.50	240 Cal/5 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$25.00	690 Cal/18 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$23.00	420 Cal/15.75 oz. serving
Quinoa Cake Topped with Tomato Chutney VG EW \$21.00	280 Cal/4.25 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
Tomato Caper Ratatouille VG EW PF	45 Cal/4.25 oz. serving
Broccoli Rabe VG EW PF	60 Cal/4.25 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Butternut Squash & Swiss Chard VG PF	60 Cal/4.25 oz. serving
Maple Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Savory Herberd Rice VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	340 Cal/slice
Red Velvet Thimble Cake V	90 Cal each
Assorted Hope's Cookies V	210-260 Cal each
Apple Pie VG	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake V	350 Cal/slice
Cookies and Cream Thimble Cake	140 Cal each
Lemon Poppyseed Thimble Cake with Strawberries	90 Cal each
Salted Caramel Thimble Cake	140 Cal each

*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

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Chili-Lime Chicken Kabobs	\$35.00	40 Cal each
Chicken and Waffle with Spicy Syrup	\$30.00	45 Cal each
Thai Chicken Satay	\$15.50	40 Cal each
Bacon Wrapped Scallops	\$40.00	40 Cal each
Crab Cakes	\$40.00	35 Cal each
Beef Empanadas	\$32.00	80 Cal each
Black Angus Mini Cheeseburgers	\$29.50	50 Cal each
Mustard-Coated Lamb Chops	\$58.00	220 Cal each
Vegetable Samosas	VG \$40.00	40 Cal each
Brie, Pear & Almond Beggar's Purses	V \$35.50	90 Cal each
Spanakopita	V \$28.50	60 Cal each
Spanakopita Mushrooms	\$21.00	30 Cal each
Boursin Mushroom Pinwheel	\$20.00	70 Cal each
Duchesse Truffled Potato Bite	\$20.00	20 Cal each
Crispy Asiago Asparagus	\$18.00	50 Cal each
Vegetable Spring Roll	\$20.00	50 Cal each
Thai Butternut Squash Shooter	\$20.00	60 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$16.50	80 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tuna Poke Crisp	EW \$24.00	80 Cal each
Shrimp and Coconut Ceviche	\$21.50	80 Cal/2 oz. serving
Shrimp Cocktail	MARKET PRICE	70 Cal each
Tenderloin and Bacon Jam Crostini	\$24.00	130 Cal each
Italian Pinwheel Skewer	\$20.00	90 Cal each
Mediterranean Antipasto Skewers	V \$38.00	60 Cal each
Ricotta and Fig Flatbread	\$42.50	70 Cal each
Traditional Tomato Bruschetta Crostini	V \$20.00	50 Cal each
Middle Eastern Chickpea Toast Points	V EW \$20.00	70 Cal each
Goat Cheese and Beet Skewer	\$20.00	35 Cal each
Gazpacho Shooter	\$12.50	30 Cal/2 oz. serving
Strawberry Ricotta Toast Points	\$10.50	40 Cal each



UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?
Contact your catering events specialist to discuss the proper amounts needed for a reception.

RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

ANTIPASTO PLATTER \$9.00 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 260 Cal/5 oz. serving

FLATBREAD CRISPS \$7.50 PER PERSON

Flatbread Crisps served with Hummus, Harissa and Tzatziki **V** 400 Cal/6.18 oz. serving

GRILLED VEGETABLES \$6.00 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF** 70 Cal/3 oz. serving

FRESH GARDEN CRUDITÉS \$6.00 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$6.00 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$5.00 PER PERSON

Ham and American Cheese Mini Sandwiches 280 Cal each
Roast Beef and Cheddar Mini Sandwiches 280 Cal each
Turkey and Swiss Mini Sandwiches 320 Cal each
Mini Caprese Sandwiches **V** 240 Cal each

ASSORTED TEA SANDWICHES \$5.00 PER PERSON

Chicken and Slaw 230 Cal each
Roast Beef and Brie 260 Cal each
Egg Salad **V** 290 Cal each
Mozzarella **V** 240 Cal each

BLACK BEAN, CORN AND PICO GUACAMOLE \$5.00 PER PERSON

Black Bean, Corn, and Pico Guacamole served with Tortilla Chips **VG PF** 320 Cal/6.75 oz. serving

HUMMUS WITH PITA CHIPS \$5.00 PER PERSON

Hummus with Pita Chips **V EW PF** 230 Cal/4.5 oz. serving

RED PEPPER KALE DIP \$5.00 PER PERSON

Red Pepper Kale Dip **V** 130 Cal/2 oz. serving
Pita Chips **V** 130 Cal/2oz. serving

*All packages include necessary accompaniments and condiments.

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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 12 guests or more.

HAPPY HOUR \$21.00

Chilled Spinach Dip served with Pita Chips **V** 230 Cal/2.25 oz. serving
Mini Cheesesteaks 180 Cal each

Buffalo Chicken Tenders served with Blue Cheese Dip 560 Cal/6.75 oz. serving

Pretzels Bites with Beer Cheese **V** 410 Cal each
Assorted Hope's Cookies **V** 210-260 Cal each

Gourmet Dessert Bars **V** 300-370 Cal/2.75-3.25 oz. serving

GROWN UP MAC AND CHEESE \$17.5.0

Chipotle Macaroni and Cheese **V** 480 Cal/8 oz. serving

Choice of Three (3) Proteins:

Grilled Chicken Breast 160 Cal/3 oz. serving

Sautéed Shrimp 90 Cal/3 oz. serving

Pulled Pork 290 Cal/3 oz. serving

Diced Ham 80 Cal/2 oz. serving

Roasted Mushrooms **VG EW PF** 90 Cal/3 oz. serving

Peas **VG EW PF** 70 Cal/3 oz. serving

Broccoli Bits **VG EW PF** 40 Cal/1.76 oz. serving

Scallions **VG** 0 Cal/0.25 oz. serving

DIM SUM \$17.00

Egg Rolls 180 Cal each

Pot Stickers 45 Cal each

Choice of Two (2) Dipping Sauces:

Sweet Soy Sauce **V** 40 Cal/1 oz. serving

Sweet and Sour Sauce **VG** 30 Cal/1 oz. serving

Chili Garlic Sauce **VG** 40 Cal/1 oz. serving

Sweet and Spicy Boneless Chicken Wings

with Celery Sticks 590 Cal/7.5 oz. serving

Gourmet Dessert Bars **V** 300-370 Cal/2.75-3.25 oz. serving

MEZZE DELIGHT \$13.50

Pita Chips **V** 130 Cal/2 oz. serving

Hummus **VG PF** 320 Cal/2 oz. serving

Baba Ghanoush **VG PF** 90 Cal/4 oz. serving

Tabbouleh Salad **VG EW** 140 Cal/3.25 oz. serving

Marinated Olives **VG PF** 150 Cal/2.75 oz. serving

Seasonal Vegetables **VG EW PF** 70 Cal/3 oz. serving

Falafel **VG** 35 Cal each

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 12 guests or more.

LOADED TOTCHOS \$17.50

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles VG	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo VG	5 Cal/1 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Jalapeno Peppers VG	5 Cal/0.5 oz. serving
Scallions VG	10 Cal/2 oz. serving

TRADITIONAL CARVING - ROASTED TURKEY \$20.00

Carved Roasted Turkey EW	170 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Sun-Dried Tomato Aioli V	210 Cal/1 oz. serving
Cranberry-Mandarin Relish VG	60 Cal/1 oz. serving
Mesquite Mayonnaise V	210 Cal/1 oz. serving

TRADITIONAL CARVING - HONEY HAM \$20.00

Carved Honey Ham	190 Cal/3.5 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Orange Horseradish Spread VG	90 Cal/1 oz. serving
Sriracha Honey Mustard V	120 Cal/1 oz. serving
Red Onion-Apricot Relish V	70 Cal/1 oz. serving

TRADITIONAL CARVING - SLOW-COOKED BEEF \$20.00

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Sun-Dried Tomato Aioli V	210 Cal/1 oz. serving
Cranberry-Mandarin Relish VG	60 Cal/1 oz. serving
Mesquite Mayonnaise V	210 Cal/1 oz. serving

ANU SUSHI

Minimum of 100 pieces per order. Must be ordered in multiples of 10. Suggested serving size 10 rolls per person. Must be ordered 5 business days in advance.

Spicy Tuna Roll \$16.00	40 Cal each
Salmon Avocado Roll \$16.00	45 Cal each
Tempura Shrimp Roll \$15.00	60 Cal each
California Roll \$15.00	50 Cal each
Crunchy Crab Roll \$16.00	55 Cal each
Fiery California Roll \$15.00	55 Cal each
Spicy Shrimp Roll \$15.00	45 Cal each
Vegetable Roll \$10.00	35 Cal each
Dragon Roll \$17.00	50 Cal each

BREAKS

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

ENERGY BREAK \$5.00

Granola Bars V	130-250 Cal each
Fruit Filled Bar V	130-250 Cal each
Breakfast Bar V	130-250 Cal each

BREADS AND SPREADS \$6.50

Tortilla Chips V	260 Cal/3 oz. serving
Pita Chips V	130 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole VG PF	90 Cal/2 oz. serving
Ginger Verde Guacamole VG PF	80 Cal/2 oz. serving
Chilled Spinach Dip V	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip V	260 Cal/2 oz. serving
Traditional Hummus VG PF	320 Cal/4 oz. serving
Artichoke and Olive Dip V	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

COFFEE BREAK \$7.00

Assorted Hope's Cookies V	210-260 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EXECUTIVE COFFEE BREAK \$8.00

Assorted Dessert Bars V	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Germack Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SNACK ATTACK \$8.00

Assorted Chips V	100-160 Cal each
Roasted Peanuts V	180 Cal/1 oz. serving
Trail Mix V	290 Cal each
Assorted Hope's Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

CHOCAHOLIC \$10.50

Mini Candy Bars (4 each) V	45-70 Cal each
Chunky Chocolate Hope's Cookies V	230 Cal each
Chocolate Dipped Pretzels V	120 Cal each
Chocolate Dipped Strawberries (2 each) V	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

THE HEALTHY ALTERNATIVE \$11.50

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Banana VG EW PF	100 Cal each
Pear VG	90 Cal each
Yogurt Cup V	80-150 Cal each
Trail Mix V	290 Cal each
Granola Bars V	130-250 Cal each

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$3.00 EACH	0 Cal each
Individual Bottled Juices	\$4.50 EACH	100-130 Cal each
Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$4.00 PER PERSON	0 Cal/8 oz. serving
Assorted Sodas (Can)	\$3.00 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$3.50 EACH	110-170 Cal each
Sparkling Water	\$3.50 EACH	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$31.50 PER GALLON	0 Cal/8 oz. serving
Hot Apple Cider	\$27.00 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$27.00 PER GALLON	160 Cal/8 oz. serving
Lemonade	\$20.00 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$2.50 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$12.50 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving
All Day	\$11.00	
Half Day	\$6.00	
Beverage Station		
Continuous Beverage Service up to 8 hours or 4 hours		
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags		0 Cal/8 oz. serving
Bottled Water		0 Cal/8 oz. serving
Assorted Sodas (Can)		0-150 Cal each
Premium Beverages	\$21.50 PER 6 or \$4.50 EACH	
Olipop (Orange Squeeze, Strawberry Vanilla, and Vintage Cola)		45 Cal each
La Colombe Vanilla Latte		100 Cal each
La Colombe Mocha Latte		140 Cal each
La Colombe Oatmilk Double Latte		110 Cal each
La Colombe Triple Latte		100 Cal each
Red Bull		170 Cal each
Red Bull (Sugar Free)		20 Cal each
Celsius Live Fit (Assorted Flavors)		10 Cal each
Fairlife (Vanilla, Chocolate, Strawberry, Banana)		150 Cal each

DESSERTS

Hope's Cookies	\$2.50 PER PERSON	
Chocolate Chip	▼	170 Cal each
Hope's Royal	▼	200 Cal each
Oatmeal Raisin	▼	190 Cal each
Lemon Cooler	▼	190 Cal each
Peanut Butter	▼	190 Cal each
Hope's Cookies	\$19.00 PER DOZEN	
Chocolate Chip	▼	170 Cal each
Hope's Royal	▼	200 Cal each
Oatmeal Raisin	▼	190 Cal each
Lemon Cooler	▼	190 Cal each
Peanut Butter	▼	190 Cal each
Bakery-fresh Brownies	▼	
\$4.00 PER PERSON		250 Cal/2.25 oz. serving
Bakery-fresh Brownies	▼	
\$23.00 PER DOZEN		250 Cal/2.25 oz. serving
Gourmet Dessert Bars	▼	
\$24.00 PER DOZEN		300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes	\$29.50 PER DOZEN	
Chocolate Cupcake with Fudge Icing	▼	480 Cal each
Vanilla Cupcake	▼	380 Cal each
Bananas Foster Cupcake	▼	180 Cal each
Devil's Food Cupcake	▼	380 Cal each
Yellow Cupcake	▼\$4.50 EACH	350 Cal each
Chocolate Cupcake	▼\$4.50 EACH	350 Cal each
Red Velvet Cupcake	▼\$5.50 EACH	360 Cal each
Sheet Cake Full	\$198.00 1/2 \$102.50 1/4 \$60.00	
Chocolate Cake	▼	300 Cal/slice
Yellow Cake	▼	300 Cal/slice
Marble Cake	▼ \$32.50 ADDITIONAL	300 Cal/slice
White Cake	▼	300 Cal/slice
Vegan Peach-Banana Cake (Each)	▼	
\$24.50 SERVES 8		300 Cal/slice
Iced Sugar Cookies		
\$7.00 EACH		390 Cal each

ORDERING INFORMATION

Lead Time

Notice of 2 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.

May we suggest a full-service plated meal or butler attended Reception? Our talented chefs are delighted to create special menus that accommodate your culinary preferences, dietary needs, and budget. Please contact our Catering Office at FordCatering@Aramark.com / 947-253-1278 to arrange a personal consultation. Please note Custom menu pricing starts at \$30 per person. Custom menu requests must be submitted 14 business days prior to the event.

Cancellations

Services may be canceled at any time prior to the date of an event for any reason. If the cancellation is 5 business days or less prior to the event, a 50% fee will be charged. If the cancellation occurs within 2 business days of the event, a 100% event fee will be charged.

Delivery

- A delivery charge of \$25 dollars will be added to events which take place outside of Main Campus.
- Any subsequent delivery requests will result in a \$10 fee per trip. This is contingent on staff availability.

Menu Variation

The menu offerings may vary at different locations based on factors such as staff availability, logistical constraints, and kitchen equipment differences.

Large Event Requests

Catering requests for events with an estimated attendance of 100 or more must be submitted 14 business days prior to the event. Payment information is required upon the submission of your request.

VG VEGAN

V VEGETARIAN


EW EAT WELL

PF PLANT FORWARD

Contact Us Today

947.253.1278 / 248.342.6577
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Lee-Kenneth1@aramark.com
fordcatering.getspoonfed.com

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

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