

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.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD





BREAKFAST

BREAKFAST COLLECTIONS

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

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 Two (2) Breakfast Pastries:	
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

DELICIOUS DAWN \$9.50

Choice of Two (2) Pastries:	
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Danish v	250-420 Cal each
Assorted Bagles v	290-450 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

MORNING MINI \$9.50

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

Strawberry Yogurt Parfait **v** \$4.25 EACH

360 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 Two (2) Breakfast Pastries:	
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 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
Chicken and Spinach English Muffin EW	390 Cal each
Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle	250 Cal each
Bottled Water	0 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

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

Granola Bars	100-200 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
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

*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 12 guests or more.

BISCUITS IN SAUSAGE GRAVY \$4.50 PER PERSON

Biscuits and Gravy570 Cal/7 oz. serving

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

À LA CARTE BREAKFAST

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

Vegan Zucchini Breakfast Bread VG PF	270 Cal/3 oz. serving
\$9.00 SERVES 12	
Vegan Blueberry Banana Breakfast Bread VG PF	250 Cal/3 oz. serving
\$9.00 SERVES 12	
Overnight Oats - Chilled \$3.50 Per Person	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal V EW	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
Assorted Danish V \$3.00 EACH	250-420 Cal each
Assorted Muffins V \$3.00 EACH	380-550 Cal each
Assorted Scones V \$2.50 EACH	400-440 Cal each
Assorted Bagels V \$4.75 EACH	290-450 Cal each
Strawberrv Yoqurt Parfait V \$4.25 EACH	360 Cal each

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	
Bakery-Fresh Roll with Butter v	450 Cal/15 oz. serving
Fresh Fruit Cup vg PF	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	300-360 Cal each
	0 Cal each

Kale Quinoa Panzanella \$19.50	
Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix, and Baguette Chips served with a Sun-Dried Tomato Vinaigrette vg EW PF	
Bakery-Fresh Roll with Butter v	480 Cal/11.8 oz. serving
Fresh Fruit Cup vg PF	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	300-360 Cal each
	0 Cal each

Chef Salad \$20.00	
Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing	
Bakery-Fresh Roll with Butter v	410 Cal each
Fresh Fruit Cup vg PF	160 Cal each
Dessert Bar v	35 Cal/2.5 oz. serving
Bottled Water	300-360 Cal each
	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

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	210-260 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
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
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapenos and Vegan Sriracha Mayo vg EW PF	290 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each
Veggie and Hummus Lavash with Arugula, Plu Tomatoes, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v PF	150 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
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
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 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
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
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
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

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.

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 Balasmic 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

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



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

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.

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
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
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
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 VEW 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
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
Penne with Marinara VG	290 Cal/3 oz. serving

BUFFET FINISHES

Assorted Mini Cheesecakes V	80 Cal each
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	340 Cal/slice
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

*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.

BREAKS

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 ▼ 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

HUMMUS WITH PITA CHIPS \$5.00 PER PERSON

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



BREAKS

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

PM PICK ME UP \$7.00

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

MID-DAY MUNCHIES \$7.00

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

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
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

Assorted Hope's Cookies v \$19.00 PER DOZEN	170-200 Cal each
Bakery-fresh Brownies v \$4.00 PER PERSON	250 Cal/2.25 oz. serving
Bakery-fresh Brownies v \$23.00 PER DOZEN	250 Cal/2.25 oz. serving
Gourmet Dessert Bars v \$24.00 PER DOZEN	300-360 Cal/2.75-3.25 oz. serving
Assorted Artisan Cupcakes \$29.50 PER DOZEN	
Yellow Cupcake v \$4.50 EACH	350 Cal each
Chocolate Cupcake v \$4.50 EACH	350 Cal each
Rotating Cupcake v \$5.50 EACH	360 Cal each
Sheet Cake Full \$198.00 1/2 \$102.50 1/4 \$60.00	
Chocolate Cake v	300 Cal/slice
Yellow Cake v	300 Cal/slice
Marble Cake v	300 Cal/slice
White Cake v	300 Cal/slice
Inscription \$35.00	

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.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

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 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.

Contact Us Today

fordcatering@aramark.com
fordcatering.getspoonfed.com

Prices effective until 04/01/2026
Prices may be subject to change

