

EVENT MENU

FORD MOTOR COMPANY (MANUFACTURING)





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.

BREAKFAST

BREAKFAST COLLECTIONS

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

MINI CONTINENTAL \$8.00

Miniature Muffins v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$6.00

Choice of Three (3) 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
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE EARLY BIRD \$5.50

Assorted Doughnuts	270-320 Cal each
Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels Served with Butter, Cream Cheese and Jam v \$2.00 PER PERSON	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$3.00 PER PERSON	380-490 Cal each
Assorted Donuts \$1.00 PER PERSON	240-540 Cal each
Granola Bars v \$1.00 EACH	100-200 Cal each
Assorted Yogurt Cups v \$2.00 EACH	40-80 Cal each
Whole Fruit VG EW PF \$1.00 EACH	45-100 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.

HOT BREAKFAST

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

AMERICAN BREAKFAST \$17.00

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	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 v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$7.00

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes	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	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
Gourmet 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

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

BREAKFAST BURRITOS AND TACOS \$3.50 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

BREAKFAST MEATS \$2.00 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):

Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Grilled Ham Steak	70 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

BISCUITS IN SAUSAGE GRAVY \$2.00 PER PERSON

Biscuits and Gravy 570 Cal/7 oz. serving

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

GRAB AND GO BREAKFAST

BREAKFAST BENTO BOX \$7.50

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$15.00

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 Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 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	210-230 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 BOX LUNCH \$14.00

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	210-230 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.00

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	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 Hope's 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)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 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	600 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express and Classic Selections Buffet)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch v EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing v EW	170 Cal/3.5 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

THE SUB SHOP \$20.00

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

Veggie sub with 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
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.

ALL-AMERICAN PICNIC \$18.00

Traditional Potato Salad v	240 Cal/4.25 oz. serving
Fresh Country Coleslaw v EW	150 Cal/3 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-5 Cal/0.5 oz. serving
Assorted Hope's Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BASIC ITALIAN BUFFET \$18.00

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Garlic Breadsticks v	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna v PF	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna v	470 Cal/11 oz. serving
Chocolate Dipped Biscotti v	210 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.

MI COMIDA \$17.50

Choice of Two (2) Sides:

Sweet Plantain	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
Crispy Yuca Fries	150 Cal/3.5 oz. serving
Pinto Beans EW PF	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens VG EW PF	30 Cal/2 oz. serving

Choice of One (1) Base:

Chopped Salad VG PF	20 Cal/3 oz. serving
Yellow Rice VG EW	120 Cal/3.5 oz. serving
Quinoa VG EW PF	130 Cal/3 oz. serving

Choice of One (1) Protein:

Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken EW	410 Cal/7.25 oz. serving
Mojo Shrimp	120 Cal/3 oz. serving
Plant Forward Pastelon VG PF	220 Cal/7.75 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

THE CHICKEN COOP \$17.00

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

CLASSIC PIZZA \$16.50

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices VEW	370 Cal/slice
Assorted Hope's Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

SOUP AND SALAD BUFFET \$16.00

Garden Fresh Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheese V	120 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing V	210 Cal/2 oz. serving
Italian Dressing VG	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	210-230 Cal each

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RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$5.00 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$5.00 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$5.00 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

BLACK BEAN, CORN AND PICO GUACAMOLE

\$4.00 PER PERSON

Black Bean, Corn and Pico Guacamole served with Tortilla Chips ▼ GF PF

310 Cal/6.75 oz. serving

HUMMUS WITH PITA CHIPS \$4.00 PER PERSON

Hummus with Pita Chips ▼ EW PF

130 Cal/1.75 oz. serving

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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.

THE SWEET SPOT \$5.00

Select Two (2) Bases:

Fudge Brownie	200 Cal each
New York-Style Cheesecake	360 Cal slice
Pound Cake Slices v	150 Cal slice
Pumpkin Pie	310 Cal slice

Select Three (3) Toppings:

Chocolate Syrup vg	140 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving
Vegan Apple Compote vg	60 Cal/1 oz. serving
Cherry Compote vg	30 Cal/1 oz. serving
Gingersnap Cookie vg	30 Cal each
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Cinnamon Teddy Grahams® vg	90 Cal/0.75 oz. serving
Cinnamon Streusel v	130 Cal/1 oz. serving
Pretzel Topping vg	110 Cal/1 oz. serving
Candied Almonds and Walnuts vg	170 Cal/1 oz. serving
Candied Bacon Crumbles	370 Cal/1.75 oz. serving

Select Two (2) Extras:

Whipped Cream v	50 Cal/1 oz. serving
Chocolate Chips v	70 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving

TOP YOUR OWN POUND CAKE BAR \$6.00

Pound Cake Slices v	150 Cal slice
Sugared Strawberries v	60 Cal/2 oz. serving
Apple-Brown Sugar Compote v	80 Cal/2 oz. serving
Cherry Compote vg	60 Cal/2 oz. serving
Fresh Blueberries vg	30 Cal/2 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

SUNDAE FUNDAY \$6.00

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:

Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet vg	60-80 Cal/4 oz. serving

Choice of Two (2) Sauces:

Caramel Sauce v	120 Cal/1 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Raspberry Sauce vg	110 Cal/1 oz. serving
Crushed Pineapple v	15 Cal/1 oz. serving

Choice of Three (3) Toppings:

Chocolate Chips v	70 Cal/0.5 oz. serving
Sliced Strawberries vg	20 Cal/2 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Sprinkles vg	140 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

BREAKS

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

SNACK ATTACK \$7.00

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Hope's Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each

COFFEE BREAK \$6.00

Assorted Hope's Cookies v	210-230 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ENERGY BREAK \$4.00

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

WHAT'S POPPIN' \$3.00

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 v	110 Cal/1.25 oz. serving
BBQ Popcorn vg	110 Cal/1.25 oz. serving
Southwest Popcorn vg	120 Cal/1.25 oz. serving

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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.00 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.00 EACH	0 Cal each
Assorted Sodas (Can)	\$2.00 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.50 EACH	100-150 Cal each
Sparkling Water	\$2.50 EACH	0 Cal each
Red Bull	\$3.00 EACH	0-110 Cal each
Iced Tea	\$14.50 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.00 PER GALLON	80 Cal/8 oz. serving
Iced Water	\$1.50 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$10.00 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	\$9.50	Half Day \$5.00
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
		each

DESSERTS

Assorted Blondies	▼ \$3.00 PER PERSON	240-300 Cal
Assorted Hope's Cookies	▼ \$1.50 PER PERSON	210-280 Cal each
Bakery-fresh Brownies	▼ \$3.00 PER PERSON	250 Cal each
Traditional Apple Pie (Each)	▼ \$36.00 SERVES 8	410 Cal slice
New York Cheesecake (Each)	▼ \$44.00 SERVES 8	440 Cal slice
Yellow Cupcake	▼ \$3.50 EACH	350 Cal each
Chocolate Cupcake	▼ \$3.50 EACH	350 Cal each
Red Velvet Cupcake	▼ \$4.50 EACH	360 Cal each
Sheet Cake Full	\$186.00	1/2 \$96.00 1/4 \$56.00
Chocolate Cake	▼	300 Cal/slice
Yellow Cake	▼	300 Cal/slice
Marble Cake	▼ \$30 ADDITIONAL	300 Cal/slice
White Cake	▼	300 Cal/slice
Hope's Cookies	\$17.00 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

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.

Custom Menu Lead time:

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 \$25 per person. Custom menu requests must be submitted 14 business days prior to the event.

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.

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.

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Extras:

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges upon customer request.

We are delighted to assist you with all 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

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

947.253.1278 / 248.342.6577
fordcatering@aramark.com/ Lee-Kenneth1@aramark.com
<https://fordcatering.catertrax.com/ind>

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

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