



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



Breakfast & Brunch

Graze

Priced per person, minimum 6 guests. Includes individual water.

BAKERY 14.
Assorted petite muffins and pastries with fresh sliced fruit.

BUILD YOUR OWN PARFAIT 1
Greek vanilla yogurt, seasonal fruit, granola, honey and dried cranberries.

Make it Plant Forward! Swap to coconut yogurt

GRAZE BOARD 16.
Dried fruit, cheeses, cagefree-hard boiled eggs, candied bacon, shaved turkey, roasted tomatoes, grapes, berries, mini muffins and croissants with fruit preserves.

BUILD YOUR OWN TOAST 17.
Grilled bread, biscuits, avocado hummus, lemon rosemary ricotta, peanut butter and preserves with sliced hardboiled egg, assorted sweet and savory toppings and choice of protein.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or crumbled plantbased chorizo

A La Carte

Priced per person, minimum 6 guests.

BRUNCH BOXES	8.5
Protein Box: Cheddar and provolone cheese, hard-boiled eggs, grapes and energy bites.	
HOUSE-MADE PARFAITS	8.5
Choice of one: Berry yogurt parfait, apple spiced overnight oats parfait or pineapple coconut chia pudding parfait.	
FRESH FRUIT PLATTER	4.
ASSORTED GREEK YOGURT CUPS	3.5
PETITE PASTRIES	3.

Elevate your breakfast:

DECKED OUT HARDBOILED EGGS +1.5

CHOCOLATE CROISSANTS +4



Breakfast & Brunch

Hot Breakfast

Priced per person, minimum 10 guests. Includes individual water.

CLASSIC 14.5

Cage-free scrambled eggs, seasoned potatoes, fresh sliced fruit and choice of protein.

Choice of one: Applewood smoked bacon, pork sausage links or plant-based sausage patties

BREAKFAST TACOS 14

Cage-free scrambled eggs with peppers, tomatoes and onions, with corn and flour tortillas, cheddar cheese, pickled red onions and jalapenos, salsa roja, salsa verde and choice of protein served with seasoned potatoes.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or plant-based chorizo.

ADD GUACAMOLE 2.5

HANDHELDS 13.5

Individual egg strata bites, wraps and sandwiches served with seasoned potatoes.

Select up to three types:

- Spinach and parmesan strata
- Caramelized onion and ham strata
- Southwestern veggie and plant-based chorizo wrap
- Egg white, spinach and feta wrap
- Bacon, egg and cheese croissant
- Ham and brie-stuffed croissant
- Egg and cheese on wheat muffin

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS	+1.5
CHOCOLATE CROISSANTS	+3.5.



Lunch

Boxes

Priced per person, minimum 6 guests. Includes individual water.

BISTRO BOX 15.

Choice of sandwich or salad, chips and classic chocolate chunk cookie with condiments served on the side.

Sandwich Selections:

Classic turkey, ham, roast beef, or roasted vegetables with lettuce, cheese and tomato on brioche.

Salad Selections:

Classic cobb, chicken Caesar or garden grilled vegetable salad.

ARTISAN BOX 16.

Choice of artisan sandwich or salad, premium chips and double chocolate brownie.

Sandwich Selections:

Garden vegetable hummus wrap, caprese focaccia, classic chicken salad croissant, Dijon ham and Swiss croissant, chipotle turkey pepper jack focaccia or Italian sub.

Salad Selections:

Sesame soy ginger salmon, blackened shrimp or chicken Caesar or lemon oregano Greek farro.

GRAZE BOX 16.

Choice of box served with whole fruit, granola bar and individual water.

Box Selections:

Plant Power Roasted chickpeas, vegetable crudité, marinated mushrooms.

Mezze Herb grilled chicken, hummus, cucumber tomato salad, feta, olives and whole wheat pita.

Platters

Priced per person, minimum 6 guests. Includes individual water.

SANDWICHES & WRAPS 15

Choice of three mini sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

Sandwich Selections:

Caprese, chipotle turkey pepper jack, classic chicken salad, fad-free tuna salad, Italian, Dijon ham and Swiss, garden vegetable hummus wrap, or blackened chicken Caesar wrap.

Side Salad Selections:

Lemon oregano farro salad with feta and olives, pesto pasta salad with roasted tomatoes and onions or garden greens with balsamic and ranch dressing.

BYO DELI & GREENS 15.

A selection of deli meats, herb grilled chicken, cheeses, roasted vegetables, garden greens, complementary toppings, condiments and artisan breads, served with lemon oregano farro salad, premium chips and classic chocolate chunk cookies.

ADD-ON:

- Ginger sesame tofu +4.
- Lemon pepper salmon +7.5
- Rosemary grilled shrimp skewers +7

Individually packaged gluten-free bread and dessert options can be included upon request.

Elevate your lunch

FRESH FRUIT PLATTER +4.

Lunch

Crafted Greens

Priced per person, minimum 6 guests, served deconstructed with assorted dessert bars. Includes individual water.

VIVA LOS TACOS 15.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja frita, spiced cheese blend, green onions and cilantro, pollo asado, tex-mex zucchini and peppers, crispy tortilla strips, avocado ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Carne asada (Served Chilled) 7.
- Chips and queso or guacamole 5.

CHOPPED SESAME 15.

Chopped salad blend, red bell peppers, edamame, shredded carrots and cabbage, cucumbers, grilled chicken, sesame soy grilled tofu, green onions and cilantro, sesame seeds, crispy wonton strips, orange sesame vinaigrette and creamy wasabi dressing.

Elevate your salad:

- Sesame soy grilled salmon (Served Chilled) +8.
- Vegetable spring rolls with dipping sauce +5.

MODERN CAESAR 14

Romaine, grape tomatoes, lemon, roasted chickpeas, quinoa, parmesan, focaccia croutons, everything spice, hard-boiled eggs, herb grilled chicken, green goddess Caesar dressing and balsamic Dijon vinaigrette.

Elevate your salad:

- Blackened shrimp (Served Chilled) +5
- Rosemary focaccia +1.5

KICKIN' BUFFALO 14.

Mixed greens, grape tomatoes, shredded carrots and cabbage, celery, pickled red onions and jalapenos, cheddar cheese, green onions and cilantro, crispy tortilla strips, buffalo grilled chicken and roasted cauliflower, classic ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Blackened shrimp (Served Chilled) +5
- Chips and queso or guacamole +5.





Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MEZZE BOWL 22.

Pita bowl with choice of two proteins, grilled pita, classic hummus, kalamata olives, grape tomatoes, cucumbers, red onion, feta cheese, tzatziki, Greek salad and tabbouleh.

Protein selections (choice of two):

- Falafel
- Lamb and beef shawarma
- Chicken souvlaki
- Beef and mushroom kofta

Elevate your lunch:

- Roasted red pepper hummus and pita chips +8.
- Cheesecake +3.5
- Sparkling water (assorted flavors) +2
- Stacey's pita chips +2

LITTLE LIME FAJITAS 30

Build your own fajita bar with choice of two proteins, flour tortillas, sauteed onions and bell peppers, spiced cheese blend, shredded lettuce, roasted jalapenos, limes, red rice, jalapeno refried beans, pico de gallo and sour cream.

Protein selections (choice of two):

- Fajita zucchini and corn
- Fajita shrimp
- Fajita chicken
- Fajita steak

Elevate your lunch:

- Chips and queso or guacamole +5.
- Topo chico (assorted flavors) +1.5



Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MAD SPICE

17.

Indo-Chinese cuisine of vegetable and chicken Manchurian, Schezwan fried rice and garlic green beans.

Elevate your lunch:

- Mango pudding **+3.5**
- Sparkling water (assorted flavors) **+2**

SMOKEHOUSE BARBEQUE

29.

Choice of two proteins with southern-style bacon green beans, macaroni and cheese, creamy coleslaw, cornbread and BBQ sauces.

Protein selections (choice of two):

- Smoked BBQ tofu
- Pulled pork or chicken thigh
- Smoked beef brisket

Elevate your lunch:

- Pimento cheese dip and pita **+4.5**
- Banana pudding **+3.5**
- Dr. Pepper and Diet Dr. Pepper **+2.**
- Lays BBQ and baked BBQ chips **+2.**

MACHU PERU

22.

Pollo a la brasa (peruvian roasted chicken quarters), roasted potatoes, solterito (corn salad), grilled asparagus and traditional dipping sauces.

PICCOLO ITALIA

19.

Chicken piccata, baked ziti with goat cheese, grilled vegetable platter, rosemary focaccia and garden greens.

Elevate your lunch:

- Pesto salmon **+7.**
- Lemon oregano farro salad **+5.**
- Chocolate chip cannoli dip **+4.5**
- Premium sparkling water **+3**



Lunch

Comfort

Priced per person, minimum 10 guests. Includes individual water.

- | | |
|---|-------------|
| BUILD YOUR OWN PASTA | 21 |
| Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad. | |
| HOMETOWN GRILL | 19 |
| BBQ chicken and beef burger with complementing toppings, potato salad and coleslaw. | |
| CLASSIC MEATLOAF | 18 |
| Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins. | |
| GROWN-UP MAC AND CHEESE | 20 |
| White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces. | |
| SPUD BAR | 16.5 |
| Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream. | |



Snack Break

Desserts

Priced per ½ dozen and dozen.

ASSORTED COOKIES Chocolate chip, classic oatmeal raisin and seasonal	8.5./16.5
DOUBLE CHOCOLATE BROWNIES	15./22.
COOKIES AND BROWNIES	15./22.
ASSORTED DESSERT BARS	14./24.
CUPCAKES	
Priced per person, minimum 6 guests.	
FRESH FRUIT PLATTER	4.
CHOCOLATE CHIP CANNOLI DIP	4.5
BANANA PUDDING	3.5
CHOCOLATE MOUSSE PARFAITS	3.5
CHEESECAKE WITH FRESH BERRIES	6.
INDIVIDUALLY PACKAGED GLUTEN- FREE	4.
DESSERTS	

ADD A SWEET SURPRISE

Specialty desserts, pies and cakes are also available. Contact a catering team member to elevate your event!

Snack Packages

Party Pack **75 .**

A total of 30 pieces of Perfectly popped and seasoned gourmet popcorn in individual servings hand-picked premium nut assortments - perfect for health-conscious snackers Crispy, flavorful chips and crackers crafted with quality ingredients Indulgent candy bars or theater box candies for the sweet tooth.

Mid-Day Power Pack **70.**

A premium collection of energy-boosting snacks perfect for powering through your day! This assorted 20-piece pack includes a carefully curated selection of protein-packed jerky, nutritious nut mixes, wholesome energy bars, and caffeinated chocolate treats.

Gluten Free Treats **45.**

A curated mix of 15 sweet and savory favorites featuring premium brands like Homefree, Partake, Hershey's, and Boomchickapop. Portioned for easy grab-and-go, with all certified gluten-free snacks to accommodate dietary preferences.

Breakfast Box **35.**

A perfect grab-and-go breakfast or snack assortment featuring 15 individually wrapped bars. Ideal for meetings, events, break rooms, or catering. Variety includes sweet treats, fruit-filled bars, healthy options, classic granola, and protein-packed snacks.



Celebrate

Priced per person, minimum 10 guests.

TOP YOUR GUAC 10.

Customize your guacamole with a variety of fresh toppings served with tortilla chips and crudité.

-Add queso blanco +2

-Add made in house salsa +2.

CHIPS AND DIPS FLIGHT 8.

Choice of three: creamy caramelized onion, roasted red pepper hummus, lemon pepper ranch dip, tomato bruschetta or spinach artichoke dip served with pita chips and crudité.

SOFT PRETZELS 6.5

Served with mustard and cheese dipping sauces.

FRUIT AND BERRY FONDUE BOARD 6.5

Fresh fruit with honey yogurt dip and hazelnut chocolate spread.

CHARCUTERIE BOARD 10.

Italian meats and assorted cheeses, seasonal spreads, dried fruit, marinated vegetables, olives, and crostini.

MEZZE HUMMUS AND VEGETABLE BOARD 6.5

Roasted red pepper and classic hummus, pita chips, cucumbers, bell peppers and kalamata olives.

CLASSIC FRUIT AND CHEESE 7.5

Seasonal fruit, assorted cheeses and crostini.

SHRIMP COCKTAIL PLATTER 8.

Chilled shrimp with cocktail sauce and lemons.

WARM COOKIES AND MILK 6.

Freshly baked chocolate chip cookies with milk.

ADD-ON 4.

Individually packaged gluten-free dessert.



Pizza

House-made rustic 16" pizzas, cut into 8 slices.

FOUR CHEESE 17.

Mozzarella, provolone, parmesan and cheddar.

PEPPERONI 17.

Mozzarella, crushed tomatoes and pepperoni.

ROASTED VEGETABLES 17.

Fresh onions, sweet peppers and tomatoes.

MARGHERITA 17.

Fresh mozzarella, roma tomatoes and fresh basil.

WORKS 19.

Italian sausage, red onions, bell peppers, black olives and mozzarella cheese.

MEAT LOVERS 19.

Pepperoni, Italian sausage, ham, meatball and mozzarella.

Below items priced per person, minimum of 6 guests.

PIZZA PARTY 24.

Choice of two pizzas with toppings, a side salad, garlic knots and a beverage station.

ADD-ON:

- Office charcuterie board +10.

- Chocolate chip cannoli dip +4.5

GARLIC KNOTS with marinara sauce 3.5

SIDE SALADS 3.5

- Fresh sliced fruit

- Classic Caesar

- Garden fresh

- Modern Greek



Beverages

Beverage Bundles

Priced per person.

Essential A.M. (Does not include Coffee) 3.5
Includes sparkling water and a selection of classic juices, everything you need to complete your morning.

Essential P.M. (Does not include Coffee) 3.5
Includes sparkling water and a selection of classic sodas, everything you need to complete lunch.

Elevated (Does not include Coffee) 5.
Features premium sparkling water and enhanced beverages including energy and seasonal for a modern twist.

Better For You 6.
Elevates hydration with a selection of nutrient-forward waters and functional beverages, featuring Gatorade, LIFEWTR, and Vitamin water—perfect for health-conscious occasions.

Half Day Coffee and Tea Service 10.
Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes two service times that fit your meeting schedule.

Full Day Coffee and Tea Service 14.
Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes three service times that fit your meeting schedule.

A La Carte

Make It Hot

Priced per person unless noted by servings.

FRESH BREWED COFFEE AND TEA SERVICE
Regular, decaf, hot tea, lemons, honey, sugars and creamer

REGULAR COFFEE AIRPOT (serves 10) 20

DECAF COFFEE AIRPOT (serves 10) 20

HOT TEA AIRPOT (serves 10) 9

Make It Cool

Individual beverages.

PREMIUM CANNED COFFEE BEVERAGES 5.

ICED TEA Sweet or unsweetened 3.

ASSORTED JUICE 3.

SODA 2.5

Energize Your Day

Canned beverages.

MONSTER 4.5

RED BULL 4.5

Hydrate

Individual beverages.

SMARTWATER (premium option) 3.

LIFEWTR (premium option) 2.5

SPARKLING WATER (premium option) 2.75

Topo Chico – Assorted Flavors

Meeting Essentials

OFFICE FAVORITES

90. per guest

A.M.

BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait, apple spice overnight oats parfait, pineapple coconut chia pudding parfait

BEVERAGE SET

Regular coffee, decaf, hot water, water and individual juices.

A.M. SNACK

Choice of one:

Basket of individual sweet and salty snacks BYO sweet and salty trail mix bar Fruit and berry fondue board

P.M.

ENTRÉE

Choice of one:

Mezze bowl Little Lime fajitas Smokehouse BBQ Piccola Italia

DESSERTS

Each entrée comes with a custom dessert.

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.

P.M. SNACK

Choice of two:

Mezze hummus and vegetable board Fresh fruit with yogurt dip Fruit and cheese platter Cookies and brownie platter Sweet and salty trail mix bar

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.

BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free muffin.



Meeting Essentials

THE BOARDROOM
70. per guest

A.M.

HANDHELDS

Individual egg strata bites, wraps and sandwiches served with seasoned potatoes.

Choice of two:

Spinach and parmesan strata
Caramelized onion and ham strata
Egg white, spinach and feta wrap
Bacon, egg and cheese croissant

SLICED FRUIT PLATTER

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait
Pineapple coconut chia pudding parfait
Apple spice overnight oats parfait

BEVERAGE SET

Coffee and tea service, individual water and juices.

AM SNACK

Choice of one:

Basket of individual sweet and salty snacks
BYO sweet and salty trail mix bar
Fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free bagels and muffins.

LUNCH OPTIONS:

Swap with individually packaged gluten free bread.

P.M.

SANDWICHES AND WRAPS

Choice of two mini sandwiches or half wraps, side salad and chips.

Choice of two sandwiches:

Caprese
Chipotle turkey pepper jack
Dijon ham and Swiss
Garden vegetable hummus wrap
Blackened chicken Caesar wrap

Choice of one side salad:

Lemon oregano farro salad with feta and olives
Pesto pasta salad with roasted tomatoes and onions
Garden greens with balsamic and ranch dressing

DESSERTS

Choice of two:

Chocolate chunk cookies
Dessert bars
Seasonal sweet parfaits
Fresh fruit cup
Individually packaged gluten free dessert

BEVERAGE REFRESH

Coffee and tea service, individual water, sparkling water and soda.



Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cagefree eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens, that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.

Catering Policies

HOW IT WORKS

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

LAST MINUTE ORDERS

We ask for a 24-hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last- minute needs and we will make every effort to accommodate them.

DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large- scale meeting that requires more attention than just a setup, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

CANCELLATIONS

Catering orders are made specifically for your meeting; therefore, cancellations must be made 24 business hours in advance (48 hrs. for cakes). *This includes weather related events. If this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply. The only exception from this policy is if the Campus closes completely for all residents. However, if ExxonMobil does not make the decision to close the gates, we will still be open for business as usual for all your catering needs.

Keeping that in mind, Safety is always first and we do want you to make the best decision for your team. Please let us know how we can best assist you.

Please call 346-335-5400 or email us @ EMHCCatering@compass-usa.com