

EVERYDAY CATERING MENU





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 48/72-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 set up, 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 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.

Any items on the current menu below that are highlighted are all items that can be served in any room on Campus that does not have electrical outlets for chafers. These will be the rooms listed as "No Hot Food Allowed". All beverages can be delivered to any room listed on the Catering site. Please note, for safety, the Catering Department is only permitted to deliver to rooms that are listed in the dropdown list on the Catering site. All of these rooms have been approved by ExxonMobil. If you have a Special request, please let us know and we will do what we can to accommodate. Thank you.



TODAY'S PLAN DRINK COFFEE AND BE AWESOME

BEVERAGES

Priced per person unless noted by servings.

BEVERAGE PACKAGES

Priced per person. Minimum 8 guests.

Premium Coffee and Tea Service	3.95
Regular, decaf, hot tea, honey, sugars and creamer	
Morning Beverage Package	4.95
Regular, decaf, hot tea, honey, sugars and creamer combination of juices and bottled water	
Afternoon Beverage Package	4.95
Regular, decaf, hot tea, honey, sugars and creamer combination of bottled water, assorted sodas and bottled tea	
Wellness Beverage Package	3.95
Combination of smart water, assorted flavored topo chico, and sparkling water	
Energy Beverage Package	4.95
Combination of Starbucks double shots, red bull and monster energy drinks	

MAKE IT HOT

Carafe of Regular Coffee (serves 8)	20.
Carafe of Decaf Coffee (serves 8)	20.
Carafe of Hot Water w/ Tea Bags (serves 8)	9.

MAKE IT COOL

Bottled Water	1.89
Sparkling Water	2.89
Assorted Juices	2.29
Assorted Sodas/Tea	2.89
Vitamin Water	2.89
Unsweetened Tea Pitcher (serves 10 cups)	14.95
Lemonade Pitcher (serves 10 cups)	15.95
Fruit Punch Pitcher (serves 10 cups)	16.95
Unsweetened Tea Dispenser (serves 30 cups)	29.95
Lemonade Dispenser (serves 30 cups)	29.95
Fruit Punch Dispenser (serves 30 cups)	29.95

HYDRATE

Filtered Ice Water Pitcher Served with lemons (serves 10 cups)	7.95
Filtered Ice Water Dispenser Served with lemons (serves 10 cups)	12.95
Strawberry Essence Water Dispenser (serves 30 cups)	18.99
Cucumber Mint Essence Water Dispenser (serves 30 cups)	16.99
Citrus Essence Water Dispenser (serves 30 cups)	16.99

IT'S BREAKFAST TIME RISE AND SHINE



CONTINENTAL

*Priced per person, minimum-10 guests.
Served with bottled water and regular coffee*

Continental	13
Assorted mini pastries with whole fruit and granola bars	
Executive Continental	14
Assorted muffins with sliced seasonal fresh fruit and greek yogurt cups	
Breakfast Charcuterie	16
Dried fruit, artisan cheeses, cage-free hard-boiled eggs, sliced salami, shaved ham, mustard, grapes, fruit preserves and croissants	

A LA CARTE

Fresh Baked Muffins	2.50
Butter Croissants	3.25
Almond Croissants	3.75
Sweet Scones	3.75
Granola Bars	1.99
Whole Fruit	1.69
Hard Boiled Egg	2.
Assorted Greek Yogurt Cup	3.
Yogurt and Granola Parfait	4.5.
Mini Pastries	1.99
Breakfast Taco with Salsa	3.75
Potato, Egg and Cheese	
Bean & Cheese	
Bacon, Egg and Cheese	
Sausage, Egg and Cheese	
Breakfast Sandwich on biscuit or english muffin	4.05
Egg and Cheese	
Bacon, Egg and Cheese	
Ham. Egg and Cheese	

HOT BREAKFAST

*Priced per person, minimum 10 guests.
Served with bottled water and regular coffee*

Chilaquiles egg scramble	15
Cage-free egg scramble with crispy fried tortilla chips, guajillo sauce, queso, diced onions, chopped cilantro Served with refried beans, fried potatoes and flour tortillas	
Traditional Southern	16
Cage-free scrambled eggs, potatoes O'Brien, applewood smoked bacon and fresh fruit salad and sausage patties	
Biscuits & Sausage Gravy	15
Cage-free scrambled eggs, applewood smoked bacon, Served with Potatoes O' Brien, shredded cheese, jalapenos, butter and jam	
Add Sausage (1 patty)	+3.
Eggs Benedict	18
Cage-free poached eggs with ham over English muffins topped with cheesy green chili sauce. Served with grilled asparagus	
Crab Cake Benedict	20
Crab cakes with Cage-free poached eggs sauteed greens over English muffins topped with hollandaise sauce. Served with grilled asparagus	
BBQ Brisket Breakfast Skillet	19
Cage-free scrambled eggs, diced potatoes, peppers, onions and BBQ brisket. Served with biscuits, shredded cheese, jalapenos, butter and jam	
Grilled Chicken Breakfast Skillet	18
Cage-free scrambled eggs, shredded potatoes, mushrooms, onions, tomatoes with grilled chicken. Served with biscuits, shredded cheese, jalapenos, butter and jam	
Seasonal Fresh Fruit Salad	
Small (serves 8-12)	42.
Medium (serves 16-20)	75.
Large (serves 26-30)	110.

→ Tacos and breakfast sandwiches will be delivered in pizza boxes to "no hot food" rooms. ←

READY FOR LUNCH?



DELI

Priced per person

EVERYDAY BOXED LUNCH

Minimum 5 guests.

15

Your choice of the following:

Served with chips, a cookie and bottled water or bottled soda

Turkey and Swiss with lettuce and tomato on sliced white or wheat

Ham and Cheddar with lettuce and tomato on sliced white or wheat

Tuna Salad with lettuce and tomato on sliced white or wheat

Hummus Vegetable Wrap on spinach tortilla

GOURMET BOX LUNCH

Minimum 5 guests.

22

Your choice of the following:

Served with Kettle chips, whole fruit, cookie, cucumber salad and bottled water or bottled soda

❖ Roast Beef with blue cheese on baguette with caramelized onions and arugula

❖ Traditional Cuban Sub with yellow mustard on baguette with pickles, ham and pulled pork

❖ Curry Chicken Salad on croissant with dried cranberries, celery, almonds lettuce, and tomato

❖ Italian Sub with salami, pepperoni, ham and provolone on a sub roll with banana peppers, tomato, roasted red peppers, lettuce and Italian dressing

❖ BBQ Portobello on ciabatta with garlic mayonnaise, sundried tomatoes, arugula and cheddar cheese

❖ Blackened Chicken Wrap with lettuce and pepperjack cheese on a jalapeno cheddar wrap with tomatoes and remoulade sauce

❖ Greek Chicken Wrap with romaine, feta on a spinach wrap with banana peppers, black olives, tomato and Italian dressing

❖ Incogmeato Buffalo Chicken Wrap with shredded carrots, diced celery, romaine and blue cheese crumbles on a flour wrap with buffalo sauce and Incogmeato chicken tenders

❖ Turkey and Ham Club Wrap with bacon, mayonnaise, red onion on a flour wrap with romaine, tomato and swiss cheese

❖ Classic Chicken Caesar Wrap with romaine, croutons on a spinach wrap with caesar dressing and parmesan cheese

SANDWICH DISPLAY (gourmet sandwiches only)

Minimum 10 guests.

22

Assortment of prepared gourmet sandwiches served with packaged chips, cookie and bottled water or bottled soda

TEAM BUILDER

Minimum 10 guests.

22

Make your own artisan sandwich with bread, garnishes, assorted cheeses, deli meat and tuna salad served with packaged chips, cookie and bottled water or bottled soda

LETTUCE CELEBRATE



SALAD

SALAD BOXED LUNCH

14

Priced per person, minimum 5 guests

Your choice of the following:

Served with chips, a cookie and bottled water or bottled soda and dressings on the side

Classic Garden with spring mix, cucumbers, carrots, radish and tomatoes with ranch and balsamic dressing

Classic Caesar with romaine lettuce, croutons and parmesan cheese and caesar dressing

Classic Greek salad with spring mix, banana peppers, black olives, tomatoes and feta with balsamic and Italian dressing

Southwest Chopped with romaine lettuce, cucumbers, black beans, corn, pico de gallo, avocado and tortilla crunchies with chipotle ranch and Italian dressing

Urban Market Cobb with romaine lettuce, julienne turkey breast, blue cheese crumbles, hard boiled egg, grape tomatoes, bacon bits, avocado and ranch and Italian dressing

*add grilled chicken breast 3

*add grilled Beef 4

*add grilled salmon 6

*add grilled shrimp 5

SALAD BOWLS

Priced per bowl, each salad bowl serves 8-10 people
selection of family style salad with dressing on the side

classic caesar 48

classic garden 48

classic greek 60

southwest chop 72

urban market cobb 80

ADD PROTEIN ON THE SIDE (serves 8 people)

*add grilled chicken breast 24

*add grilled Beef 32

*add grilled salmon 48

*add grilled shrimp 40

dressing choices:

caesar

balsamic vinaigrette

ranch

honey mustard

blue cheese

fat free ranch

LET'S EXPLORE FLAVORS



CREATE

Priced per person, minimum 10 guests.

Fajita Bar 35

Beef, chicken and portabella fajitas with peppers and onions, cilantro rice, charro pinto beans. Served with flour and corn tortillas, chips and salsa, sour cream, diced onions, shredded cheese, diced tomatoes, shredded lettuce and guacamole or pico de gallo

Tacos 22

Beef picadillo and chicken tinga with refried beans, spanish rice and chips and salsa. Served with flour tortillas and crispy corn taco shells, sour cream, diced onions, shredded cheese, diced tomatoes and shredded lettuce.

Add guacamole or pico de gallo +5

Stacked Enchiladas 22

Stacked flat cheese enchiladas with guajillo sauce or stacked flat green chili chicken enchiladas. Served with sour cream, spanish rice and charro pinto beans.

Add guacamole or pico de gallo +5

Roasted Chicken 22

Roasted chicken breast served with roasted potatoes and asparagus.

Homestyle Classic 30

Baked chicken quarters & bacon wrapped meatloaf served with mashed potatoes, brown gravy and green beans.

Salmon & Chicken 35

Baked salmon with pesto & grilled chicken breast with lemon and rosemary. Served with rice pilaf and seasonal vegetables.

Shrimp & Grits with Sausage 25

Shrimp & Grits with sausage, served with seasonal vegetables.

Cajun Chicken and Fish 35

Blackened catfish & cajun style sauteed chicken with pepper, onions and mushrooms. Served with creamy polenta and seasonal vegetables

Texas Barbeque 35

Sausage, bbq chicken quarter and sliced brisket with white bread, pickle chips, sliced onions, pickled jalapenos and bbq sauce. Served with macaroni and cheese, baked beans and bacon and brussel sprout coleslaw.

Add Pulled Pork +7

Barbeque Sandwiches 22

Chopped brisket, smoked chicken and pulled pork with hamburger buns, pickle chips, sliced onions, pickled jalapenos and bbq sauce. Served with macaroni and cheese, baked beans and bacon and brussel sprout coleslaw.

Power Picnic 23

Grilled hamburgers and hot dogs with buns, lettuce, tomato, onion, relish, ketchup, mustard and mayonnaise. Served with pasta salad, cucumber salad, and assorted chips.

Add turkey burger, chicken breast or vegan burger +6

Slider Bar 23

Pulled pork, bbq brisket, smoked chicken with slider buns, pickle chips, sliced onions and pickled jalapenos. Served with blue cheese coleslaw, assorted chips, bbq sauce, ranch and buffalo hot sauce.

LOOKING FOR SOMETHING DIFFERENT?

Contact us about creating a custom menu selection.

LET'S EXPLORE FLAVORS



CREATE

Priced per person, minimum 10 guests.

Lasagna 25

Meat & vegetable lasagna served with seasonal roasted vegetables, garlic bread and a garden salad with ranch & balsamic dressing on the side.

Pasta Buffet 22

Choice of chicken alfredo, pasta and meat sauce or pasta primavera served with seasonal roasted vegetables, garlic bread and a garden salad with ranch & balsamic dressing on the side.

Italian Chicken 26

Choice of chicken parmesan, chicken picatta or chicken marsala and buttered noodles with parmesan served with seasonal roasted vegetables, garlic bread and a garden salad with ranch & balsamic dressing on the side.

Baked Pasta 22

Baked cheese tortellini with alfredo sauce and an Italian sausage bake served with seasonal roasted vegetables, garlic bread and a garden salad with ranch & balsamic dressing on the side.

Vegetarian Pasta Entree 20

Pasta primavera served with seasonal roasted vegetables, garlic bread and a garden salad with ranch & balsamic dressing on the side.

Teriyaki Chicken 22

Teriyaki chicken and seasonal vegetables, served with jasmine rice, vegetable eggroll and fortune cookies.

Add fried rice or lo mien noodles +4

Asian Chicken & Beef 28

String bean chicken and beef & broccoli with seasonal vegetables, served with jasmine rice, vegetable eggroll and fortune cookies.

Add fried rice or lo mien noodles +4

Asian Chicken & Shrimp 30

Sweet & Sour Chicken (sauce on the side), Hunan Shrimp and seasonal vegetables, served with jasmine rice, vegetable eggroll and fortune cookies.

Add fried rice or lo mien noodles +4

Butter Chicken 20

Butter chicken served with jasmine rice, naan and choice of one side: channa masala, daal, aloo gobi or saag

Add chicken tikka masala +6

curry white fish +8

tandoori style shrimp +8

Indian Chicken & Salmon 30

Chicken tikka and curried salmon served with jasmine rice, naan and choice of two sides: channa masala, daal, or saag

Indian Vegetarian Buffet 26

Jasmine rice, naan, channa masala, daal, saag and aloo gobi

LOOKING FOR SOMETHING DIFFERENT?

Contact us about creating a custom menu selection.

READY FOR A PARTY



PIZZA

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

Four Cheese Mozzarella, provolone, parmesan and cheddar	17
Pepperoni Mozzarella, crushed tomatoes, pepperoni	17
Roasted Vegetables Fresh onions, sweet peppers, tomatoes	17
Margherita Fresh mozzarella, roma tomatoes, fresh basil	17
Mushroom Mozzarella, fresh mushrooms	17
The Works Italian sausage, red onions, bell peppers, black olives, mozzarella cheese	20
Meat Lovers (390 cal) Pepperoni, Italian sausage, ham, meatballs, mozzarella	20
Individual pizza with cauliflower crust any flavor above +9	+2.

MAKE IT A PARTY

SALAD BOWLS

(Priced per bowl, each salad bowl serves 8-10 people)	
selection of family style salad with dressing on the side	
classic caesar	48
classic garden	48
classic greek	60
southwest chop	72
urban market cobb	80

ADD SOME SPARKLE TO THE PARTY

Bottled Water	1.89
Sparkling Water	2.89
Soda	2.89

FINISH WITH SOMETHING SWEET

Fresh Baked Cookies (1 dozen)	17
Fudge Brownies (1 dozen)	36
Assorted Cheesecake Squares (1 dozen)	36
Lemon Bars (1 dozen)	36

DID SOMEONE SAY PASTA?

Add a side pasta to your pizza order!

Alfredo penne pasta	9
Pasta with marinara sauce	9
Pasta Primavera	9

IT'S TIME FOR SNACKS + BREAK



Classic Desserts

	Dozen	Half
Cookies	17	8.50
Brownies	36	19
Bundt Cakes (Chocolate, Pineapple, Carrot)	60	30
Cheesecake Squares	36	19
Lemon Bars	36	19

Individual Cups

(by each, min order of 10 of 1 flavor)

Lemon Cheesecake w/ Guava	5
Raspberry Mascarpone Crumble	5
Triple Chocolate	5
Tiramisu	5
Vegan Raspberry Dark Chocolate	7
Vegan Tropical	7

Cake Strips

(1' x4" strips, by each min order of 10 of 1 flavor)

Vanilla Caramel Brulé	5
Tiramisu	5
L' Opera Cake	5
Lemon Raspberry	5
Vegan Strawberry Shortcake	7
Vegan Chocolate Lovers	7

Cakes

Chocolate Ganache Cake 14 ct.	110
Chocolate Cake 14 ct.	60
Blueberry Cheesecake 14 ct.	85
French Cheesecake 8 ct.	36

IT'S TIME FOR SNACKS + BREAK



Individual Snacks

Whole Fruit	1.5
Dark Chocolate Almonds 1 lb.	16
Yogurt Pretzels 1 lb.	10
Yogurt Ambrosia 1 lb.	11
Sunburst 1 lb.	11
Pep in Your Step 1 lb.	14
Bag of Chips	2
Assorted Bags of Popcorn	4
Gluten Free Lemon Cookies	5
Gluten Free Chocolate Chip Cookies	5
Planter's Snacks	2.5
Assorted Candy Bars	3

Snack Packs

Small	60
Large	108

Anytime Recharge

Spinach & Artichoke Gratin	5.5/pp
Hummus & Pita	9/pp
Vegetable Crudité w/ Ranch	5.5/pp
Sliced Fruit	6/pp
Grilled Vegetable Tray w/ Balsamic Dressing	9/pp
Charcuterie	15/pp
Cheese Tray	9/pp
Queso w/ Chips & Salsa	6/pp

Ice Cream

(Packages of 10, rent an ice cream freezer for 75, a minimum of 100 people)

On a stick (2 of each item, no subs)	40
Strawberry Shortcake, Crunch, Creamsicle, Oreo, Reese's peanut butter	
In a cone (no subs)	55
Drumstick: Original (4 each), Supreme Vanilla (2 each), Supreme Chocolate (2 each), Oreo (2 each)	
In a Cup (2 of each item, no subs)	35
Haagen Das- Cups: Vanilla, Chocolate, Dulce De Leche, Strawberry, Coffee	
Premium Mix (no subs)	50
Haagen Das- Bars: Coffee almond (3 each), Milk Chocolate (4 each), Milk Chocolate Almond (3 each)	
Chef's Wacky Mix (2 of each item, no subs)	60
Dibs, Snickers Bar, Twix bar, Mrs. Field's Cookie Ice Cream Sandwich, Klondike Bar	
Fruit Bar Mix (2 of each item, no subs)	30
Lime, Strawberry, Coconut, Mango, Mangonada	
Choose your own Ice Cream Novelties	7/PP
Choose any of the above listed ice creams and quantities (minimum of 25 people)	

THROWING A LITTLE GET TOGETHER



Vegetarian

(Minimum order of 25 by each)

Caprese Skewer w/ Balsamic Reduction	3.25
Avocado Toast	3.25
Deviled Eggs	3
Veggie Spring Rolls w/ Soy Sauce & Sweet Chili Sauce	3.25
Brie en Croute	3.50
Classic Arancini w/ Marinara Sauce	3.50
Spanakopita	3
Mushroom Tart	3
Boursin Stuffed Mushroom	3

Chicken

(Minimum order of 25 by each)

Chicken Empanadas w/ Salsa	3.50
Peanut Chicken Skewer w/ Peanut Sauce	4
Chili Lime Chicken Skewer	4
Mini Chicken Wellington	5
Mini Chicken Cordon Bleu	3.50
Bacon Wrapped Chicken w/ Jalapeno w/ BBQ Sauce	3.50

→ All Items in this section will be served on a platter in Catalyst ←

Beef/Pork

(Minimum order of 25 by each)

Beef Sliders w/ Cheese, Pickles, Ketchup & Mustard	4.25
Beef Empanada w/ Salsa	3.50
Pulled BBQ Slider w/ Pickles & Onions	3.50
Fried Pot Stickers w/ Soy Green Onion Sauce	3
Anti-pasta Skewer w/ Balsamic Reduction	3.50
Beef Pepper Kabab	4
Mini Beef Wellington	5
Bacon Wrapped Date	5
Bacon Wrapped Quail w/ Jalapeno	4.50

Seafood

(Minimum order of 25 by each)

Shrimp Ceviche w/ Tortilla Chips	4
Crab Cakes w/ Remoulade Sauce	4.50
Coconut Shrimp w/ Sweet Chili Sauce	4
Bacon Wrapped Shrimp w/ Cocktail Sauce	3.75
Shrimp Empanada w/ Salsa	3.50
Lobster Empanada w/ Salsa	4
Crab Rangoon w/ Sweet Chili Sauce	3.25

READY TO CREATE AN **EXPERIENCE?**

From celebrations marking company achievements to kick-offs for the future, and special occasions throughout the year, we'll make it all happen. We offer a wide range of services to meet every type of need. Contact us today and we will make sure your vision comes to life and ensure your event is a success.

EMHCCatering@compass-usa.com
346-335-5400

