



MCLA Catering
fresh and delicious every day





All-Day Packages

Choose one of these 3 packages to sustain you throughout the day

ALL DAY DELICIOUS \$31.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. 15 Person Minimum

Delicious Dawn

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

AM Perk Up

■ GRANOLA BARS	190 CAL EACH
■ ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Power Up Lunch

■ TOMATO AND CUCUMBER COUSCOUS SALAD	120 CAL/3.75 OZ. SERVING
■ ORANGE FENNEL SPINACH SALAD	210 CAL/3.2 OZ. SERVING
■ BAKERY FRESH ROLLS	160 CAL EACH
■ GREEN BEANS GREMOLATA	70 CAL/3 OZ. SERVING
THREE PEPPER CAVATAPPI WITH PESTO	310 CAL/7.5 OZ. SERVING
GRILLED CHICKEN WITH A LEMON TARRAG ON WHITE WINE SAUCE	200 CAL/5.75 OZ. SERVING
■ NEW YORK CHEESECAKE	440 CAL/SLICE
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

PM Pick Me Up

■ CHILLED SPINACH DIP WITH TORTILLA CHIPS	230 CAL/2.25 OZ. SERVING
■ GRILLED VEGETABLE TRAY	70 CAL/3 OZ. SERVING
■ FRESHLY BAKED BROWNIES	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments



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MEETING WRAP UP \$26.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. 15 Person Minimum

Morning Mini

MINIATURE MUFFINS	80-120 CAL EACH
MINIATURE DANISH	140-170 CAL EACH
MINIATURE SCONES	110-120 CAL EACH
APPLE, RAISIN AND CRANBERRY	
YOGURT PARFAITS	400 CAL EACH
STRAWBERRY YOGURT PARFAITS	370 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

The Energizer

DONUT HOLES	45-90 CAL EACH
RIPE BANANAS	110 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

It's a Wrap

CHICKEN CAESAR WRAP	540 CAL EACH
PEPPER JACK TUNA WRAP	590 CAL EACH
CRAN-APPLE TURKEY WRAP	650 CAL EACH
GRILLED VEGETABLE WRAP	620 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
TRADITIONAL GARDEN SALAD	50 CAL/3.5 OZ. SERVING
GRILLED VEGETABLE PASTA SALAD	130 CAL/3 OZ. SERVING
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
FRESHLY BAKED BROWNIES	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Mid-Day Munchies

TORTILLA CHIPS & SALSA	150 CAL/2 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
APPLES	60 CAL EACH
ORANGES	50 CAL EACH
BANANAS	110 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

SIMPLE PLEASURES \$19.99

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. 15 Person Minimum

Simple Continental

ASSORTED DONUTS	190-490 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
ORANGE JUICE	120 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Box Lunch

CHOICE OF SANDWICH ACCOMPANIED BY CHIPS, ASSORTED CRAVEWORTHY COOKIES AND BOTTLED WATER

TUNA SALAD CIABATTA	540 CAL EACH
HAM & SWISS SUB	380 CAL EACH
TURKEY & SWISS SANDWICH	490 CAL EACH
ROASTED PEPPER & MOZZARELLA CIABATTA	530 CAL EACH
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Mid-Day Munchies

TORTILLA CHIPS & SALSA	150 CAL/2 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
APPLES	60 CAL EACH
ORANGES	50 CAL EACH
BANANAS	110 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments



Breakfast

BREAKFAST COLLECTIONS

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

Basic Beginnings \$6.49

CHOICE OF ONE (1) BREAKFAST PASTRY SERVED WITH ICED WATER, GOURMET COFFEE, DECAF AND HOT TEA

■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Quick Start \$7.99

CHOICE OF THREE (3) BREAKFAST PASTRIES SERVED WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES AND BOTTLED WATER AND GOURMET COFFEE, DECAF AND HOT TEA

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$7.49

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

■ INDIVIDUAL CEREAL CUPS	140-260 CAL EACH
MILK	120 CAL EACH
■ BANANAS	110 CAL EACH
■ ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

À la Carte Breakfast

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM \$1.79 PER PERSON

■ ASSORTED BAGELS 170-360 CAL EACH

Includes appropriate condiments

ASSORTED MUFFINS SERVED WITH BUTTER AND JAM \$1.79 PER PERSON

■ ASSORTED MUFFINS 400-510 CAL EACH

Includes appropriate condiments

■ ASSORTED DANISH (200-430 CAL EACH) \$1.79 PER PERSON

ASSORTED PASTRIES \$1.79 PER PERSON

■ ASSORTED PASTRIES 200-510 CAL EACH

Includes appropriate condiments

■ GRANOLA BARS (190 CAL EACH) \$1.49 EACH

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HOT BREAKFAST

All prices are per person and available for 12 guests or more.
Choice of (1) Breakfast Potato and (1) Sausage for select buffets.

Ultimate Breakfast \$13.99

CHOICE OF THREE (3) BREAKFAST PASTRIES, SCRAMBLED EGGS, CHEDDAR AND ONION FRITTATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES AND SYRUP, BREAKFAST POTATOES, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES AND BOTTLED WATER, GOURMET COFFEE, DECAF AND HOT TEA

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ CHEDDAR AND ONION FRITTATA	270 CAL EACH
■ HASH BROWNS	130-150 CAL/3 OZ. SERVING
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
■ PANCAKES	50 CAL EACH
■ MAPLE SYRUP	70 CAL/1 OZ. SERVING
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICES	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments



American Breakfast \$9.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, CHOICE OF ONE (1) BREAKFAST PASTRY, ICED WATER, GOURMET COFFEE, DECAF AND HOT TEA

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
■ DICED HASH BROWNS	130 CAL/3 OZ. SERVING
■ SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL EACH
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Silver Dollar Breakfast Buffet \$8.99

SILVER DOLLAR PANCAKES SERVED WITH BUTTER AND SYRUP, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, ICE WATER, GOURMET COFFEE, DECAF AND HOT TEA

■ SILVER DOLLAR PANCAKES	50 CAL EACH
■ MAPLE SYRUP	70 CAL/1 OZ. SERVING
■ SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
■ DICED HASH BROWNS	130 CAL/3 OZ. SERVING
■ SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL EACH
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply



Breakfast

BREAKFAST ENHANCEMENTS

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

Lox and Bagels \$8.99

BAGELS 170-360 CAL EACH

SMOKED SALMON PLATTER WITH
HARD-BOILED EGGS, SLICED TOMATO,
CUCUMBER, SLIVERED RED ONION, AND
CREAM CHEESE

120 CAL/3.25 OZ. SERVING

Includes appropriate condiments

Belgian Waffles \$6.99

BELGIAN WAFFLES 60 CAL EACH

**FRESH STRAWBERRY
AND PEACH FRUIT TOPPING** 20 CAL/1 OZ. SERVING

WHIPPED CREAM 50 CAL/.5 OZ. SERVING

MAPLE SYRUP 70 CAL/1 OZ. SERVING

Includes appropriate condiments

Home-style Biscuits and Gravy \$2.99

(590 CAL/7 OZ. SERVING)

Egg Whites available on request - nominal fee may apply



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Lunch & Buffet



CLASSIC COLLECTIONS

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

Deli Express \$9.99

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS, ASSORTED CRAVEWORTHY COOKIES AND BEVERAGES

DELI PLATTER

SLICED OVEN ROASTED TURKEY	25 CAL/1 OZ. SERVING
SLICED ROAST BEEF	40 CAL/1 OZ. SERVING
DELI HAM	30 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
CHEESE TRAY (CHEDDAR & SWISS)	110 CAL/1 OZ. SERVING
RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-330 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Premium Box Lunch

SPICY SALMON ARUGULA WRAP \$12.29

GRILLED SALMON, JALAPENO COLESLAW, ARUGULA, TOMATO AND REMOULADE IN A LAVASH WRAP

SWEET CHILI CUCUMBER SALAD	25 CAL/3 OZ. SERVING
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
FRESHLY BAKED BROWNIE	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

TUSCAN FLATBREAD \$10.99

SUN-DRIED TOMATO SPREAD, GRILLED ZUCCHINI, ROASTED PEPPERS, GOAT CHEESE AND ARUGULA FLATBREAD

HERBED QUINOA SIDE SALAD	110 CAL/3.5 OZ. SERVING
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
FRESHLY BAKED BROWNIE	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Classic Box Lunch \$9.49

YOUR CHOICE OF CLASSIC SANDWICH - SERVED WITH POTATO CHIPS, CRAVEWORTHY COOKIES AND BOTTLED WATER

CLASSIC SELECTION SANDWICH	280-750 CAL EACH
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Classic Selections \$13.49

YOUR CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

CLASSIC SELECTION SANDWICHES	280-750 CAL EACH
SIDE SALADS	25-330 CAL EACH
DILL PICKLES	0 CAL/1 OZ. SERVING
INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Classic Sandwich Options

(Available Sandwiches Choices for the Classic Boxed lunch and Classic Selection Buffet)

THAI BEEF WRAP (280 CAL EACH)

TUNA SALAD CIABATTA WITH FRESH ROMAINE AND SLICED TOMATO (540 CAL EACH)

CHICKEN CAESAR WRAP (630 CAL EACH)

TURKEY, BACON AND CHEDDAR BAGUETTE WITH A MESQUITE MAYONNAISE (600 CAL EACH)

MOZZARELLA, RED PEPPER, BALSAMIC AND KALE CIABATTA (470 CAL EACH)

Additional Premium Box Lunch options available upon request!
Please contact your catering professional!



Lunch & Buffet

CLASSIC COLLECTIONS

The Executive Luncheon \$16.99

CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

EXECUTIVE LUNCHEON SANDWICHES	370-760 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH BAGUETTE (760 CAL EACH)

SLICED PORTOBELLO MUSHROOM WITH ARUGULA AND OLIVE PESTO SPREAD ON A FRENCH BAGUETTE (570 CAL EACH)

CHICKEN TERIYAKI CIABATTA WITH PINEAPPLE SALSA ON A CIABATTA (510 CAL EACH)

SALMON, ARUGULA, JALAPENO SLAW AND TOMATO LAVASH (620 CAL EACH)

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY DIJON SAUCE (560 CAL EACH)

TURKEY COBB LAVASH WITH BACON, BLUE CHEESE CRUMBLES AND AVOCADO MAYO (670 CAL EACH)

Salad Selections

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

■ GREEK PASTA SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

■ ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPENOS, FRESH CILANTRO AND FRESH GARLIC (120 CAL/4 OZ. SERVING)

■ ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING (120 CAL/4 OZ. SERVING)

■ RED-SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

■ TRADITIONAL COLESLAW FINELY SHREDDED WITH CARROTS IN A MAYONNAISE AND CELERY SEED DRESSING (170 CAL/3.5 OZ. SERVING)

SPINACH SALAD WITH BACON, EGG, MUSHROOM AND TOMATO (60 CAL/2.15 OZ. SERVING)

■ HERBED QUINOA SIDE SALAD (100 CAL/3.5 OZ. SERVING)

■ FRESH FRUIT SALAD (40 CAL/2.5 OZ. SERVING)

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BUFFETS

12 Person Minimum

Harvest Bounty \$16.99

CHOICE OF HERB ROASTED TURKEY OR BAKED HAM SERVED WITH SIDES AND BEVERAGES

TRADITIONAL MIXED GREEN SALAD	50 CAL/3.5 OZ. SERVING
SOUTHERN BISCUITS	190 CAL EACH
BUTTERMILK MASHED POTATOES	120 CAL/3.75 OZ. SERVING
SAUTÉED DILL GREEN BEANS	30 CAL/3 OZ. SERVING
HERB ROASTED TURKEY	130 CAL/3 OZ. SERVING
BAKED HAM	110 CAL/3 OZ. SERVING
APPLE PIE	410 CAL/SLICE
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Traditional American \$14.99

BABY SPINACH SALAD	60 CAL/2.15 OZ. SERVING
BAKERY FRESH ROLLS	160 CAL EACH
ROASTED NEW POTATOES	110 CAL/2.75 OZ. SERVING
FRESH HERBED VEGETABLES	100 CAL/3.5 OZ. SERVING
GRILLED LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
OREO BLONDIES	270 CAL/1.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

East Asian Eats \$14.99

EGG ROLLS	190 CAL EACH
CRISPY WONTONS	25 CAL EACH
SWEET SOY SAUCE	50 CAL/1 OZ. SERVING
SWEET & SOUR SAUCE	40 CAL/1 OZ. SERVING
CHILI GARLIC SAUCE	45 CAL/1 OZ. SERVING
LOMEIN NOODLES YAKISOBA	120 CAL/2.5 OZ. SERVING
JASMINE RICE	130 CAL/3 OZ. SERVING
LEMONGRASS CHICKEN	190 CAL/3 OZ. SERVING
ASIAN TOFU	120 CAL/3 OZ. SERVING
TERIYAKI SAUCE	25 CAL/0.5 OZ. SERVING
RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



Lunch & Buffet

BUFFETS

12 Person Minimum

Basic Italian Buffet \$14.99

ITALIAN HOUSE SALAD	50 CAL/3.5 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
HOME-STYLE LASAGNA WITH PARMESAN CHEESE	330 CAL/7.25 OZ. SERVING
VEGETABLE ALFREDO LASAGNA	460 CAL/11 OZ. SERVING
CHOCOLATE DIPPED BISCOTTI	190 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Classic Pizza \$14.49

CLASSIC GARDEN SALAD	50 CAL/3.5 OZ. SERVING
TRADITIONAL NEW YORK STYLE CHEESE PIZZA SLICES	330 CAL/SLICE
MEAT LOVER'S PIZZA SLICES	470 CAL/SLICE
GARDEN VEGETABLE PIZZA SLICES	380 CAL/SLICE
HOME-STYLE KETTLE CHIPS	240 CAL/1.25 OZ. EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



BUFFETS

12 Person Minimum

Northern Italian Buffet \$15.99

MEDITERRANEAN SALAD WITH A GREEK VINAIGRETTE	120 CAL/3.25 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
ROASTED MUSHROOMS	90 CAL/3.5 OZ. SERVING
VERMICELLI PASTA	150 CAL/3.25 OZ. SERVING
LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
SHRIMP SCAMPI	100 CAL/3 OZ. SERVING
BERRY PANNA COTTA	330 CAL/5 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

BBQ Picnic \$12.99

HOME-STYLE POTATO SALAD	240 CAL/4 OZ. SERVING
FRESH COUNTRY COLESLAW	170 CAL/3.5 OZ. SERVING
HOUSE-MADE KETTLE CHIPS	240 CAL/1.25 OZ. SERVING
GRILLED HAMBURGERS WITH BUNS	330 CAL EACH
HOT DOGS WITH BUNS	310 CAL EACH
GARNISH TRAY	
LETTUCE LEAVES	0 CAL/0.5 OZ. SERVING
DICED ONIONS	10 CAL/1 OZ. SERVING
DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
SLICED TOMATOES	5 CAL/1 OZ. SERVING
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Lazy Summer BBQ \$16.49

OLD-FASHIONED COLESLAW	150 CAL/3 OZ. SERVING
CORNBREAD FIESTA MUFFINS	120 CAL EACH
MACARONI AND CHEESE	260 CAL/4 OZ. SERVING
BARBECUED BAKED BEANS	170 CAL/4.75 OZ. SERVING
LAZY COUNTRY CHICKEN	430 CAL/6 OZ. SERVING
SLICED BRISKET	350 CAL/5 OZ. SERVING
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

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Lunch & Buffet

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert.
Served with Assorted Rolls and Butter, Ice Water and Iced Tea.

Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND BALSAMIC VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- ITALIAN GREEN SALAD WITH PENNE AND PROSCIUTTO (110 CAL/3.25 OZ. SERVING)
- TRADITIONAL HUMMUS WITH TOASTED PITA (130 CAL/1.75 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (40 CAL/2.25 OZ. SERVING)

Buffet Entrees

- LEMON ARTICHOKE CHICKEN BREAST (200 CAL/5.75 OZ. SERVING) \$14.49
- ASIAGO CHICKEN IN A ROASTED RED PEPPER SAUCE (310 CAL/5 OZ. SERVING) \$14.49
- ROASTED TURKEY WITH CRANBERRY RELISH (160 CAL/3.5 OZ. SERVING) \$14.49
- HONEY MUSTARD PORK LOIN (220 CAL/4 OZ. SERVING) \$15.29
- GRILLED SALMON IN A MOROCCAN HERB SAUCE (120 CAL/2.75 OZ. SERVING) \$17.29
- PESTO FLANK STEAK (250 CAL/3 OZ. SERVING) \$17.59
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) \$13.49

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- GINGER HONEY GLAZED CARROTS (110 CAL/3.25 OZ. SERVING)
- GARLIC SPINACH AND KALE (60 CAL/3.25 OZ. SERVING)
- CHIPOTLE MACARONI AND CHEESE (230 CAL/2.75 OZ. SERVING)
- ROASTED RED POTATOES (100 CAL/2.75 OZ. SERVING)
- ZUCCHINI, TOMATO AND SQUASH BLEND (40 CAL/3.5 OZ. SERVING)

Buffet Finishes

- APPLE PIE (410 CAL/SLICE)
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (370 CAL/6.75 OZ. SERVING)
- NEW YORK-STYLE CHEESECAKE (440 CAL/SLICE)
- ASSORTED MINIATURE CHOCOLATE AND CARAMEL CHEESECAKES (80 CAL/3.75 OZ. SERVING)
- INDIVIDUAL CHOCOLATE GANACHE BUNDT CAKE (320 CAL EACH)
- INDIVIDUAL VANILLA RASPBERRY BUNDT CAKE (520 CAL EACH)

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Receptions



RECEPTIONS

All prices are per dozen

Reception Hors D'oeuvres (Hot)

BACON WRAPPED SCALLOPS (20 CAL EACH) \$23.99

BEEF EMPANADAS (70 CAL EACH) \$21.99

■ BRIE, PEAR AND ALMOND BEGGAR'S PURSES (90 CAL EACH) \$23.99

CHICKEN SATAY (20 CAL EACH) \$21.99

COCONUT SHRIMP (45 CAL EACH) \$28.99

CRAB CAKES (30 CAL EACH) \$22.99

FRANKS IN A BLANKET (40 CAL EACH) \$18.99

■ SPANAKOPITA (70 CAL EACH) \$20.99

■ VEGETABLE SPRINGROLLS (15 CAL EACH) \$30.99



Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH) \$22.99

■ CHOCOLATE-CARAMEL MINI CHEESECAKES (80 CAL EACH) \$20.99

■ COOL CITRUS MINI CHEESECAKES (80 CAL EACH) \$20.99

ANTIPASTO KABOBS (45 CAL EACH) \$28.99

■ MEDITERRANEAN ANTIPASTO SKEWERS (70 CAL EACH) \$29.99

■ MUSHROOM PROFITEROLE (45 CAL EACH) \$30.99



Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.



Receptions

RECEPTIONS

Classic Cheese Tray \$2.99 PER PERSON

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités \$2.79 PER PERSON

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP (120 CAL/5 OZ. SERVING)

Fresh Seasonal Fruit \$2.49 PER PERSON

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

Black Bean, Corn and Pico Guacamole

\$3.79 PER PERSON

BLACK BEAN, CORN AND PICO GUACAMOLE SERVED WITH TORTILLA CHIPS (330 CAL/6.75 OZ. SERVING)

Hummus with Pita Chips \$3.49

HUMMUS WITH PITA CHIPS (220 CAL/4.5 OZ. SERVING)



May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (413)662.5238 to arrange a personal consultation.

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RECEPTION STATIONS

Reception 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.

Dim Sum \$10.99

A LITTLE AFTERNOON DIM SUM TO SPICE UP YOUR AFTERNOON MEETING OR EVENING RECEPTION

EGGROLLS	190 CAL EACH
POT STICKERS	45 CAL EACH
■ SWEET SOY SAUCE	50 CAL/1 OZ. SERVING
■ SWEET & SOUR SAUCE	40 CAL/1 OZ. SERVING
■ CHILI GARLIC SAUCE	45 CAL/1 OZ. SERVING
SWEET & SPICY BONELESS CHICKEN WINGS	600 CAL/7.5 OZ. SERVING
■ RASPBERRY COCONUT BAR	370 CAL/3.25 OZ. SERVING

Happy Hour \$12.79

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS

■ CHILLED SPINACH DIP WITH PITA CHIPS	230 CAL/2.25 OZ. SERVING
MINI CHEESESTEAKS	170 CAL EACH
BUFFALO CHICKEN TENDERS SERVED WITH BLUE CHEESE DIP	680 CAL/6.75 OZ. SERVING
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
■ RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING

American Tea \$9.99

THE PERFECT SELECTION OF SWEET AND SAVORY SNACKS

FRESH MOZZARELLA TEA SANDWICHES	250 CAL EACH
GRILLED CHICKEN AND APPLE TEA SANDWICHES	230 CAL EACH
ROAST BEEF AND BRIE TEA SANDWICHES	270 CAL EACH
■ SCONES WITH JAM AND HONEY CREAM CHEESE	380 CAL/3 OZ. SERVING
■ ASSORTED PETIT FOURS	60-140 CAL EACH
■ SHORTBREAD COOKIES	20 CAL EACH
HOT WATER WITH ASSORTED TEA BAGS	0 CAL/8 OZ. SERVING

SNACKS

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

Chocaholic \$7.99

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED TREATS

■ MINIATURE CHOCOLATE BARS	45-70 CAL EACH
■ CHUNKY CHOCOLATE CRAVEWORTHY COOKIES	280 CAL EACH
CHILLED CHOCOLATE MILK	160 CAL EACH
■ CHOCOLATE DIPPED PRETZELS	110 CAL EACH
■ CHOCOLATE DIPPED STRAWBERRIES	40 CAL EACH

Energy Break \$2.99

RAISE THE BAR!

■ GRANOLA BARS	190 CAL EACH
■ FRUIT FILLED BARS	160 CAL EACH
■ BREAKFAST BARS	250 CAL EACH

The Healthy Alternative \$7.99

GET HEALTHY WITH OUR HEART-HAPPY BREAK

■ APPLES	60 CAL EACH
■ ORANGES	50 CAL EACH
■ BANANAS	110 CAL EACH
■ PEARS	100 CAL EACH
■ INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
■ TRAIL MIX	290 CAL EACH
■ GRANOLA BARS	190 CAL EACH



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)
\$1.79 PER PERSON

Includes appropriate condiments

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA
(0 CAL/8 OZ. SERVING) \$2.29 PER PERSON

Includes appropriate condiments

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$1.79 PER PERSON

ICED TEA (5 CAL/8 OZ. SERVING) \$15.99 PER GALLON

Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) \$15.99 PER GALLON

ICED WATER (0 CAL/8 OZ. SERVING) \$3.99 PER GALLON

INFUSED WATER \$8.99 PER GALLON

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

BOTTLED WATER (0 CAL EACH) \$1.79 PER PERSON

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.49 EACH

ASSORTED BOTTLED FRUIT JUICES (110-170 CAL EACH) \$1.99 EACH

DESSERTS

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

ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)
\$1.79 PER PERSON

BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING)
\$1.99 PER PERSON

GOURMET DESSERT BARS \$2.29 PER PERSON

LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. EACH
RASPBERRY COCONUT BAR	370 CAL/3.25 OZ. SERVING

TRADITIONAL APPLE PIE (410 CAL/SLICE) \$8.79 EACH

MULTI-LAYER CHOCOLATE CAKE (270 CAL/SLICE) \$12.99 EACH

Ordering Information

Lead Time

NOTICE OF 72 HOURS 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.

VEGETARIAN VEGAN

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.

CONTACT US TODAY

413.662.5238

Elizabeth.LeSage@mcla.edu

mcla.catertrax.com

Prices effective until 08/01/2018

Prices may be subject to change