



New Street Catering



ALL-DAY PACKAGES

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

ALL DAY DELICIOUS

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 TARRAGON 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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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.

ALL-DAY PACKAGES

MEETING WRAP UP

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

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

Basic Beginnings

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

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

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

■ CINNAMON ROLLS (260 CAL EACH)

ASSORTED BREAKFAST BREADS SERVED WITH BUTTER

■ ASSORTED BREAKFAST BREADS 110-220 CAL EACH

Includes appropriate condiments

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM

■ ASSORTED BAGELS 170-360 CAL EACH

Includes appropriate condiments

■ ASSORTED DONUTS (190-490 CAL EACH)

ASSORTED MINIATURE PASTRIES

■ MINIATURE MUFFINS 80-120 CAL EACH

■ MINIATURE DANISH 140-170 CAL EACH

■ MINIATURE SCONES 120-240 CAL EACH

Includes appropriate condiments

■ GRANOLA BARS (190 CAL EACH)

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HOT BREAKFAST

Choice of (1) Breakfast Potato and (1) Sausage for select buffets.

Ultimate Breakfast

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

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

Smart Sunrise Sandwich Buffet

CHOICE OF TWO (2) HEALTHY BREAKFAST SANDWICHES SERVED WITH TWO (2) FLAVORS OF OUR GRANOLA FRUIT PARFAITS SERVED WITH FRESH SEASONAL SLICED FRUIT, ICE WATER, GOURMET COFFEE, DECAF AND HOT TEA

GARDEN VEGETABLES & EGG ON WHEAT ENGLISH MUFFIN	220 CAL EACH
SOUTHWEST GARDEN VEGETABLE, HAM & EGG ON WHEAT ENGLISH MUFFIN	220 CAL EACH
TURKEY SAUSAGE, SWISS & EGG ON WHEAT ENGLISH MUFFIN	250 CAL EACH
SPINACH & FETA FLATBREAD SANDWICH	230 CAL EACH
TURKEY SAUSAGE & EGG WHITE FLATBREAD	280 CAL EACH
MEXICAN TURKEY BACON FLATBREAD	280 CAL EACH
BLUEBERRY ORANGE YOGURT PARFAIT	410 CAL EACH
APPLE, RAISIN AND CRANBERRY PARFAIT	400 CAL EACH
HONEY GINGER PEAR PARFAIT	440 CAL EACH
STRAWBERRY YOGURT PARFAIT	370 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
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

BREAKFAST

BREAKFAST ENHANCEMENTS

Yogurt Parfaits

CHOOSE TWO (2) OF OUR YOGURT PARFAIT FLAVORS TO ADD TO YOUR BREAKFAST BUFFET

<input type="checkbox"/> BLUEBERRY ORANGE YOGURT PARFAIT	410 CAL EACH
<input type="checkbox"/> APPLE, RAISIN AND CRANBERRY PARFAIT	400 CAL EACH
<input type="checkbox"/> HONEY GINGER PEAR PARFAIT	440 CAL EACH
<input type="checkbox"/> STRAWBERRY YOGURT PARFAIT	370 CAL EACH

Belgian Waffles

<input type="checkbox"/> BELGIAN WAFFLES	60 CAL EACH
<input type="checkbox"/> FRESH STRAWBERRY AND PEACH FRUIT TOPPING	20 CAL/1 OZ. SERVING
<input type="checkbox"/> WHIPPED CREAM	50 CAL/.5 OZ. SERVING
<input type="checkbox"/> MAPLE SYRUP	70 CAL/1 OZ. SERVING

Includes appropriate condiments

Quiche-a-dilla

BREAKFAST QUICHE-A-DILLAS ARE A NEW TWIST ON A BREAKFAST CLASSIC. CHOOSE FROM THE FOLLOWING SELECTIONS!

LORAIN QUICHE CUP	390 CAL EACH
<input type="checkbox"/> PARMESAN AND GRILLED VEGETABLE QUICHE CUP	320 CAL EACH
<input type="checkbox"/> SPINACH, TOMATO AND MUSHROOM QUICHE CUP	330 CAL EACH

Egg Whites available on request



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CLASSIC COLLECTIONS

Deli Express

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

Additional Gold Bag Lunch options available upon request!
Please contact your catering professional!

Gold Bag Lunch

BLACKENED CHICKEN CIABATTA	
GRILLED BLACKENED CHICKEN BREAST, SPRING SALAD MIX AND CUCUMBER RAITA ON CIABATTA	390 CAL EACH
■ SPICED SWEET POTATO SALAD	120 CAL/4 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

STEAKHOUSE CHOP SALAD	
GRILLED BEEF STEAK TOSSED WITH BLUE CHEESE, VEGETABLES AND ROMAINE TOSSED WITH DIJON VINAIGRETTE	200 CAL EACH
■ BAKERY FRESH ROLL	160 CAL EACH
■ FRESH FRUIT CUP	40 CAL/2.5 OZ. SERVING
■ LEMON CHEESECAKE BAR	300 CAL/2.75 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Purple Bag Lunch

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

The Undergraduate

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

CLASSIC SELECTION SANDWICHES	280-750 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

Classic Sandwich Options

(Available Sandwich Choices for the Purple Bag lunch and The Undergraduate)

GRILLED CHICKEN CLUB WITH BACON AND SWISS ON TOASTED WHEAT BREAD (750 CAL EACH)

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

■ VEGETABLE BRUSCHETTA BAGUETTE WITH A SPICY SRIRACHA (730 CAL EACH)

HONEY MUSTARD HAM AND SWISS CIABATTA (480 CAL EACH)

TURKEY, FETA, SPINACH AND SUNDRIED TOMATO CIABATTA (670 CAL EACH)

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Graduate

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

THE GRADUATE 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

■ GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AIOLI ON CIABATTA (570 CAL EACH)

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD (700 CAL EACH)

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

CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES (560 CAL EACH)

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

SAUCY TURKEY CIABATTA WITH COLESLAW AND SWISS CHEESE (570 CAL EACH)

TURKEY & HAM CLUB SUB WITH BACON, SWISS CHEESE AND HONEY DIJON DRESSING (390 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)

■ PEPPER SLAW WITH RED, GREEN AND YELLOW PEPPERS TOSSED IN JALAPENO CHILE-LIME CREAM (150 CAL/3.5 OZ. SERVING)

■ ASIAN SLAW WITH RED PEPPERS, CARROTS, SCALLIONS, MINCED FRESH MINT AND CILANTRO IN A SESAME TERIYAKI DRESSING (70 CAL/3 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)

■ EDAMAME SALAD WITH SHIITAKE MUSHROOMS, BEAN SPROUTS, RADISHES, SCALLIONS, FRESH BASIL AND MINT TOSSED IN A RICE WINE VINEGAR AND GINGER ROOT DRESSING (130 CAL/3 OZ. SERVING)

■ GRILLED VEGETABLE PASTA SALAD WITH A BALSAMIC DRESSING (130 CAL/3 OZ. SERVING)

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

■ TRADITIONAL GARDEN SALAD WITH A BALSAMIC VINAIGRETTE DRESSING (50 CAL/3.5 OZ. SERVING)

■ RANCH PASTA SALAD (120 CAL/3 OZ. SERVING)

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

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BUFFETS

12 Person Minimum

Harvest Bounty

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

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

Asian Accents

PEANUT LIME RAMEN NOODLES	200 CAL/3 OZ. SERVING
EGG ROLLS	190 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
STEAMED BROWN RICE	210 CAL/5.5 OZ. SERVING
GENERAL TSO'S CHICKEN	370 CAL/8 OZ. SERVING
TERIYAKI SALMON WITH LEMON GREEN BEANS	100 CAL/3 OZ. SERVING
FORTUNE COOKIES	30 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



LUNCH & BUFFET

BUFFETS

12 Person Minimum

Tasty Tex Mex

CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!

CHIPS AND SALSA	150 CAL/2 OZ. SERVING
MEXICAN RICE	130 CAL/3 OZ. SERVING
CHARRO BEANS	90 CAL/3 OZ. SERVING
BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	590 CAL/5 OZ. SERVING
CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	580 CAL/5 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
CINNAMON CRISPS	20 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Travolino Buffet

THREE ITALIAN CLASSICS AND SIDES . . . ADD ON GRILLED CHICKEN BREAST

CAESAR SALAD	160 CAL/2.7 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
EGGPLANT PARMESAN	400 CAL/7.7 OZ. SERVING
ITALIAN SAUSAGE AND PEPPERS	590 CAL/4.74 OZ. SERVING
RIGATONI MARINARA	130 CAL/4.5 OZ. SERVING
MINIATURE CHEESECAKE TARTS	180 CAL/1.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
Includes appropriate condiments	
GRILLED CHICKEN BREAST	160 CAL/3 OZ. SERVING



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BUFFETS

12 Person Minimum

Build Your Own Southern BBQ

■ FRESH COUNTRY COLESLAW	170 CAL/3.5 OZ. SERVING
■ VEGETARIAN BAKED BEANS	160 CAL/4 OZ. SERVING
COLLARD GREENS	90 CAL/3 OZ. SERVING
■ MACARONI AND CHEESE	260 CAL/4 OZ. SERVING
HUSH PUPPIES	70 CAL EACH
PULLED CHICKEN	190 CAL/3 OZ. SERVING
PULLED PORK	290 CAL/3 OZ. SERVING
■ SLIDER BUNS	80 CAL 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

Sunday BBQ

APPLE BACON COLESLAW	140 CAL/3.25 OZ. SERVING
■ BAKED SWEET POTATOES	120 CAL/4.166 OZ. SERVING
■ CHIVES	0 CAL/1 OZ. SERVING
■ SAUTÉED GREEN BEANS AND PEPPERS	90 CAL/3.5 OZ. SERVING
BBQ BEEF BRISKET	180 CAL/3 OZ. SERVING
■ SLIDER BUNS	80 CAL 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

Soup and Salad Buffet

GARDEN FRESH TOSSED SALAD WITH DRESSINGS AND ASSORTED TOPPINGS SERVED WITH DINNER ROLLS AND BUTTER, SOUP DU JOUR, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

■ GARDEN FRESH MIXED GREENS	15 CAL/3 OZ. SERVING
■ RANCH DRESSING	200 CAL/2 OZ. SERVING
■ ITALIAN DRESSING	80 CAL/2 OZ. SERVING
SLICED GRILLED CHICKEN	160 CAL/3 OZ. SERVING
DICED HAM	60 CAL/2 OZ. SERVING
■ ROASTED CHICKPEAS	210 CAL/2 OZ. SERVING
■ SLICED RED ONIONS	10 CAL/1 OZ. SERVING
■ SHREDDED CHEESE	60 CAL/0.5 OZ. SERVING
■ TOMATOES	5 CAL/1 OZ. SERVING
■ CUCUMBERS	5 CAL/1 OZ. SERVING
■ SHREDDED CARROTS	10 CAL/0.5 OZ. SERVING
■ CROUTONS	60 CAL/0.5 OZ. SERVING
■ DINNER ROLLS	160 CAL EACH
SOUP DU JOUR	80-420 CAL/8 OZ. SERVING
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



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)
 - CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
 - AUTUMN VEGETABLE SALAD WITH RED WINE VINAIGRETTE (80 CAL/3 OZ. SERVING)
 - ROASTED VEGETABLE PLATTER WITH CHIMICHURRI MAYO (210 CAL/4 OZ. SERVING)
 - SEASONAL FRESH FRUIT SALAD (40 CAL/2.25 OZ. SERVING)
- ADD AN EXTRA BUFFET STARTER? (40-250 CAL EACH)

Buffet Entrees

- LEMON ARTICHOKE CHICKEN BREAST (200 CAL/5.75 OZ. SERVING)
- ASIAGO CHICKEN IN A ROASTED RED PEPPER SAUCE (310 CAL/5 OZ. SERVING)
- CHICKEN AND SHRIMP CREOLE (240 CAL/8.75 OZ. SERVING)
- GRILLED SALMON IN A MOROCCAN HERB SAUCE (120 CAL/2.75 OZ. SERVING)
- PESTO FLANK STEAK (250 CAL/3 OZ. SERVING)
- ASIAN MARINATED STEAK (160 CAL/3 OZ. SERVING)
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING)

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
 - GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
 - PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
 - MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
 - QUINOA AND WILD RICE BLEND (110 CAL/2.6 OZ. SERVING)
 - BROCCOLI RABE (70 CAL/3.75 OZ. SERVING)
- ADD AN EXTRA BUFFET SIDE? (40-350 CAL EACH)

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)
 - DULCE DE LECHE BROWNIE (220 CAL/2.25 OZ. SERVING)
 - CHOCOLATE CAKE (270 CAL/SLICE)
- ADD AN EXTRA BUFFET FINISH? (80-520 CAL EACH)

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.

RECEPTIONS

Reception Hors D'oeuvres (Hot)

BACON WRAPPED SCALLOPS (20 CAL EACH)

BEEF EMPANADAS (70 CAL EACH)

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

BUFFALO STYLE CHICKEN SPRING ROLLS (25 CAL EACH)

CRAB CAKES (30 CAL EACH)

FRANKS IN A BLANKET (40 CAL EACH)

SESAME CHICKEN (40 CAL EACH)

■ SPANAKOPITA (70 CAL EACH)

■ VEGETABLE SPRINGROLLS (15 CAL EACH)



Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH)

■ BLACK AND WHITE PETIT FOURS (70 CAL EACH)

■ CHOCOLATE-CARAMEL MINI CHEESECAKES (80 CAL EACH)

■ COOL CITRUS MINI CHEESECAKES (80 CAL EACH)

ANTIPASTO KABOBS (45 CAL EACH)

■ MEDITERRANEAN ANTIPASTO SKEWERS (70 CAL EACH)



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

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

Fresh Garden Crudités

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

Fresh Seasonal Fruit

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

Assorted Mini Sandwiches

AN ASSORTMENT OF OUR MOST POPULAR MINI SANDWICHES

HAM AND AMERICAN CHEESE MINI SANDWICHES	260 CAL EACH
ROAST BEEF AND CHEDDAR MINI SANDWICHES	280 CAL EACH
TURKEY AND SWISS MINI SANDWICHES	310 CAL EACH
MINI CAPRESE SANDWICHES	250 CAL EACH

Hummus with Pita Chips

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 Sales Office at (610) 436-3130 to arrange a personal consultation.

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RECEPTION STATIONS

Please contact your catering professional for details.

Dim Sum

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

EGG ROLLS	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

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

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

Energy Break

RAISE THE BARI!

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

The Healthy Alternative

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	80-150 CAL EACH
■ TRAIL MIX	290 CAL EACH
■ GRANOLA BARS	190 CAL EACH

Snack Attack

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ROASTED PEANUTS	190 CAL/1 OZ. SERVING
■ TRAIL MIX	290 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING





BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)

Includes appropriate condiments

HOT CHOCOLATE (160 CAL/8 OZ. SERVING)

ICED TEA (5 CAL/8 OZ. SERVING)

Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING)

FRUIT PUNCH (5 CAL/8 OZ. SERVING)

ICED WATER (0 CAL/8 OZ. SERVING)

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

BOTTLED WATER (0 CAL EACH)

ASSORTED SODAS (CAN) (0-150 CAL EACH)

ASSORTED BOTTLED FRUIT JUICES (110-170 CAL EACH)

DESSERTS

■ ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)

■ BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING)

GOURMET DESSERT BARS

■ LEMON CHEESECAKE BARS 300 CAL/2.75 OZ. EACH

■ RASPBERRY COCONUT BAR 370 CAL/3.25 OZ. SERVING

■ CUSTOM ARTISAN CUPCAKES (380 CAL EACH)

■ CHOCOLATE COVERED STRAWBERRIES (40 CAL 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.



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
610.436.3130
NEWSTREETCATERING@WCUPA.EDU
WWW.NEWSTREETCATERING.COM