



CATERING BY DESIGN



WELCOME

GETTING STARTED

Our team of professionals are dedicated to providing catering for all occasions. This guide provides a wide range of offerings to satisfy your palate and meet your budget. Don't see what you need? Our team of culinary experts can create something unique just for you that will best suit your needs. We also customize menus to meet vegetarian, vegan, and other dietary restrictions. We look forward to the opportunity to meet and work with you!

Please direct questions to your Catering Representative:

Name:

Phone Number:

E-mail Address:

EAT LOCAL

Eating items locally produced ensures freshness and supports our local economy. Whenever possible, we use produce grown within 200 miles of our café.

STAFFING GUIDELINES

Our staff provides delivery and set-up 7:00 a.m. – 5 p.m. Monday - Friday. Events scheduled outside these hours will need to be coordinated with the Sherwin Williams Hospitality Team who will liaise with the Catering Representative to best plan for your event. If your event requires wait staff, they will be assigned to your event for set-up and will remain on-site throughout to maintain food and beverages at a rate of \$38 per server, per hour. Staff will also be responsible for the complete clean-up of your event.

GUARANTEES

To professionally prepare for each event, we request that you guarantee the number of guests attending your event at least two business days prior to the event. If no changes are confirmed, service will be provided and billed for the original number of guests.



WELCOME

LATE ORDERS

We suggest that your catering arrangements be made as early as possible. However, we understand that some events may not be confirmed with much advance notice. In these instances, please contact us as soon as your event is confirmed so that we may begin planning for your event.

CANCELLATION POLICY

We know that at times you may need to cancel an event with short notice. Due to our advance preparation, complete cancellations within 48 hours will not incur any charges. Cancellations within 24 hours will incur a charge of 50% of the total, and less than 24 hours may incur the full cost. Your Catering Representative will be able to walk through any potential costs incurred at the time of the cancellation.

LINEN AND SUPPLIES

For your convenience, we are also available to assist in the selection of linens, bar set up and floral arrangements. If linen and skirting are required for your event, please speak with your Catering Representative. There may be an additional cost for linen and skirting depending on the type of linen that is chosen.

DINNERWARE

All catering buffet setups will be supplied with the appropriate disposable packaging, dinnerware, and cutlery at no additional charge. China, glasses, and stainless-steel flatware are available upon request for an additional cost. Specialty disposable dinnerware is also available for an additional charge. Please speak with your Catering Representative for selections.



WELCOME

ALCOHOL SERVICE

Consumption of alcohol is limited to designated areas only. No liquor is allowed outside the premises. At any time, our Tips certified servers will be allowed to ask for ID to validate age of a guest. We reserve the right to refuse service of alcoholic beverages to anyone and to ask anyone displaying inappropriate conduct to leave the premises. The charge for beverage service depends on the bar package selected. Further information about packages is available in the beverage section of the menu. Bartenders will be charged at cost, plus a bar setup fee will apply.

MISCELLANEOUS

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the event space at the end of the event.

LAST MINUTE AND QUICK SERVICE GUIDE



If you're looking for something quick and simple, try our drop-off/pick-up menu, or contact your Catering Representative to make arrangement for quick options.

ORDERING PROCEDURES

All orders should be placed online at the locations designated in the CaterTrax website.



BEVERAGES

COLD BEVERAGES

Assorted Bottled Juice	3.39 pp
Canned Soda	2.69 pp
Pure Leaf Tea	3.49 pp
Bottled Water	2.89 pp
Canned Bubly (16oz)	2.89 pp
Iced Coffee (per gallon)	29.99
Infused Beverages (per gallon / serves 10 – 12 people)	14.99
Citrus Cucumber Water	Cantaloupe Basil Water
Strawberry Water	Blackberry Kiwi Water
Pineapple Mint Water	Strawberry Lemonade
Tart Cherry Limeade	

HOT BEVERAGES

Large Coffee (serves 25)	55.99
Small Coffee (serves 10)	22.99
Small Decaf Coffee (serves 10)	22.99
Hot Tea Service	2.99 pp

ALL DAY BEVERAGE SERVICE

An assortment of beverages set out for your guests to enjoy throughout the scheduled event.

Regular Coffee	Assorted Juices (AM only)
Decaf Coffee	Hot Tea
Assorted Sodas	Unsweet Tea
Pitchers of Water	Canned Bubly

Full Day (anything Over 4 hrs.)	11.99 pp
Half Day (4 Hrs. or less)	7.99 pp



BREAKFAST

Minimum of 10 people

THE GREAT START

11.49 pp

Chef's Selection of Local Baked Pastries and Bagels with Strawberry and Herb Cream Cheese Spreads and Sliced Seasonal Fruit

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

HEALTHY CONTINENTAL

11.99 pp

Build Your Own Greek Yogurt Parfaits with Fresh Seasonal Berries, Granola, Coconut, and Sliced Almonds

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

ACAI BOWL

12.99 pp

Acai, Bananas, Blueberries, Orange Juice and Agave Smoothie, Topped with Bananas, Granola, Pomegranate Seeds and Coconut

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

BAGELS AND LOX

13.99 pp

Fresh Plain and Everything Bagels, Served with Chive Cream Cheese, Butter, and Smoked Salmon Garnished with Egg, Red Onions, and Capers

SEASONAL SLICED FRESH FRUIT PLATTERS

Small (Serves 12)

35.99

Medium (Serves 25)

74.99

Large (Serves 50)

149.99



BREAKFAST

BREAKFAST A LA CARTE

Chef's Choice of Assorted Fresh Baked Pastries (per dozen)	22.99
Freshly Baked Seasonal Muffins (per dozen)	19.99
Assorted Sliced Coffee Cake (per dozen)	25.99
Freshly Baked Assorted Scones (per dozen)	25.99
Fresh Croissants (per dozen)	25.99
Assorted Butter Danish (per dozen)	25.99
Energy Bites (per dozen)	16.99
Assorted Bagels (per dozen) with Strawberry & Herb Cream Cheeses	35.99
Greek Yogurt, Fruit & Granola Parfaits	5.99 ea
Breakfast Power Bowl (Overnight Oats, Nuts and Fruit)	4.99 ea
Egg Bites (2 per serving) Sausage and Cheddar Feta, Tomato and Spinach Bacon and Swiss Ham, Spinach and Cheddar	5.99 pp
Hard Boiled Eggs	0.99 ea
Smoked Gouda, Spinach and Bacon Frittata (serves 12-15)	43.99
Whole Fresh Fruit	2.19 ea



BREAKFAST

Minimum of 10 people

RISE & SHINE BREAKFAST

CHOOSE ONE

15.99 pp

Choice of One Entrée and Two Accompaniments, Served with Fresh Fruit Salad, Regular Coffee and Hot Tea. *Decaf Coffee upon request

CHOOSE TWO

19.99 pp

Choice of Two Entrée and Two Accompaniments, Served with Fresh Fruit Salad, Regular Coffee and Hot Tea. *Decaf Coffee upon request

ENTREES

Fluffy Scrambled Eggs, Served with Cheddar Cheese and Fresh Herbs

Blueberry Breakfast Bread Pudding, Served with Maple Syrup

Bruschetta Frittata: Eggs Baked with Roma Tomatoes, Mozzarella Cheese and Chiffonade Basil

Pancakes: Choose One - Plain, Chocolate Chip or Pecan Brown Sugar, Served with Maple Syrup

Buttermilk Biscuits and Creamy Peppered Gravy

Breakfast Sandwiches: An Assortment of Bacon, Sausage and Vegetarian Sandwiches with Fried Egg and Cheese on English Muffin and Croissants

Breakfast Burritos: An Assortment of Sausage, Bacon, and Vegetarian Breakfast Burritos, filled with Eggs, Peppers, Onions and Cheese, Accompanied with House Roasted Salsa and Sour Cream

Avocado Toast Bar: Build Your Own Avocado Toast on Whole Grain Bread, Avocado Spread, Sliced Radishes, Roasted Corn, Arugula, Grape Tomatoes and Pumpkin Seeds

BREAKFAST

ACCOMPANIMENTS

(add 2.99 pp for additional sides)

Hickory Smoked Bacon

Traditional Potato Home Fries

Sausage Links

with Peppers & Onions

Country Style Sausage Patties

Turkey Sausage

Sweet Potato Hash



BREAKFAST

Minimum of 10 people

BYO SPANISH BREAKFAST BOWL

12.99 pp

Spanish Rice with Peppers, Tomatoes and Chorizo Sausage,
Topped with Scrambled Eggs, Sriracha, Crisp Radish and Cilantro

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

BYO KALE AND QUINOA BOWL

12.99 pp

Sweet Potato and Kale with Roasted Cherry Tomatoes and Sliced Avocado,
Topped with Scrambled Eggs

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

CLASSIC EGG STRATA

16.99 pp

Classic Egg Strata with Wild Mushrooms and Fontina Cheese, Cured
Thick Cut Bacon, Roasted Vegetable and Potato Hash,
Seasonal Fruit and Berry Display, Regular Coffee, and Hot Tea

*Decaf Coffee upon request

SAVORY BREAKFAST FRITTATA

16.99 pp

Savory Breakfast Frittata - Country Sausage with Spinach, and Gruyere
Cheese, Potato Pancakes with Crème Fraiche, Cured Thick Cut Bacon,
Seasonal Fruit and Berry Display, Regular Coffee and Hot Tea

*Decaf Coffee upon request

HOT CHICKEN N BISCUIT

13.99 pp

Southern Fried Chicken and Biscuit with Eggs, Cheese and Hot Honey,
Served with Seasoned Hashbrowns, Thick Cut Bacon, Seasonal Fruit and
Berry Display, Regular Coffee and Hot Tea

*Decaf Coffee upon request



BREAKFAST

Minimum of 10 people

BREAKFAST BOARDS

Breakfast boards offer a visually appealing and versatile way to serve a variety of morning favorites, making them an excellent addition to any catered event.

AVOCADO TOAST

13.99 pp

Mashed Avocado, Pickled Red Onions, Roasted Cherry Tomatoes, Feta Cheese, Hard Boiled Egg, Everything Bagel Seasoning and Chili Crunch, with Crostini and Grilled Baguette

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

Add Smoked Salmon for 6.00 pp

BYO YOGURT PARFAIT

11.99 pp

Vanilla and Strawberry Greek Yogurt with Berries and Bananas, Crunchy Granola, Toasted Almonds, Honey and Chocolate Chips

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request

EUROPEAN

17.99 pp

Prosciutto, Smoked Salmon, Cornichons, Havarti Cheese, Pickled Onions, Roasted Tomatoes, Berries, Crostini and Crackers

Served with Freshly Brewed Regular Coffee and Hot Tea

*Decaf Coffee upon request



LUNCH

(ALL LUNCHES SERVED WITH ICED TEA AND WATER) Minimum of 10 people

ELEGANT SANDWICH BUFFET

17.99 pp

Served with Side Salads, Condiments, House Made Chips and Assorted Cookies
These Sandwiches are also available as Wraps

Add Soup De Jour for 2.99 pp

PICK 2 SANDWICHES

Mesquite Smoked Turkey - Turkey, Swiss, Bibb Lettuce, Vine Ripened Tomato, and Red Onion on Wheat Bread

Club Sandwich - Smoked Ham and Turkey, Swiss Cheese, Bibb Lettuce, Vine Ripened Tomato, Thick Cut Bacon and Mayo on Multigrain Bread

Heirloom Caprese - Heirloom Tomato, Buffalo Mozzarella, Basil Pesto and Mayo on Herb Focaccia

Buffalo Chicken - Spicy Buffalo Roasted Shaved Chicken Breast with Pepperjack Cheese, Chipotle Mayo, Crisp Shredded Lettuce and Vine Ripened Tomato on Multigrain Bread

Greek Chicken Wrap - Chicken, Feta, Olives, Vine Ripened Tomatoes, Cucumber, and Italian Dressing in a Whole Wheat Wrap

Pork Bahn Mi – Sliced Roasted Pork, Pickled Cucumber and Carrots, Cilantro, Jalapenos and Sriracha Aioli on a Baguette

Italian Sandwich – Ham, Pepperoni, Salami, Basil, Provolone, Vine Ripened Tomato, Shredded Lettuce, and Italian Vinaigrette on a Ciabatta Roll

Roast Turkey Croissant – Oven Roasted Turkey Breast with Provolone, Baby Arugula, Tomato and Cilantro Aioli on a Butter Croissant

SIDE SALADS

Elote Pasta Salad – Pasta and Sweet Corn with Jalapeno, Lime, Cilantro, Cotija Cheese and Ancho Chili in a Creamy Dressing

Garden Fresh Salad - Mixed Greens, Cherry Tomatoes, Cucumber and Shredded Carrot with Ranch Dressing and Balsamic Vinaigrette

Southern Style Potato Salad – Potatoes, Egg, Celery, Red Onions in a Sweet Mustard Sauce



LUNCH

(ALL LUNCHES SERVED WITH ICED TEA AND WATER) Minimum of 10 people

POKE BAR

17.99 pp

Jasmine Rice, Mixed Greens, Mango, Edamame, Cucumber, Serrano Slaw, Carrots, Radish, and Toasted Coconut, with Roasted Salmon, Shrimp and Tofu and Topped with your Choice of Wasabi Vinaigrette, Sriracha Poke Sauce or Ponzu, Served with a Fortune Cookie

Add Spicy Asian Vegetable Soup for 2.99 pp

THE CHOPPING BLOCK-SALAD BUFFET

19.99 pp

Choose of 3 proteins: Herb Marinated Chicken Breast, Sliced Grilled Steak, Balsamic Glazed Salmon or Sesame Roasted Tofu, with Mixed Mescaline Greens and Romaine, Grape Tomatoes, English Cucumber, Broccoli Florets, Cremini Mushrooms, Diced Bell Peppers and Feta and Cheddar Cheeses

Served with Fresh Baked Dinner Rolls, Assorted Dressings and Dessert Bars

SALUBRE

19.99 pp

Create Your Customized Healthy Bowl from a Selection of Fresh Ingredients to include Lemon Herb Chicken, Olive Oil Poached Salmon, Marinated Tomatoes, Pickled Red Onions, Roasted Red Peppers Roasted Cremini Mushrooms, Caramelized Onions, Super Greens, Farro Verde, and Charred Broccoli

Served with Tomato Vinaigrette and Creamy Cucumber Yogurt Dressings and Olive Oil Cupcakes

MISO AND MEIN

17.99 pp

Build Your Own Bowl from a Selection of Asian Inspired Ingredients to include Vietnamese Turkey Meatballs, Basil Fried Rice, Steamed Rice, Dan Dan Noodles, Gochujang Mushrooms, and Sweet and Sour Tofu

Served with Gochujang Caramel Cookies



LUNCH

(ALL LUNCHES SERVED WITH ICED TEA AND WATER) Minimum of 10 people

DE LA CALLE TACO BAR 17.99 pp

Choice of Tacos Al Pastor or Chicken Tinga, with Roasted Garlic Chipotle Vegetables. Accompanied by Warm Corn and Flour Tortillas and Red Onion, Cilantro Lime Rice, Stewed Black Beans, Warm Elote Salad, and House Roasted Salsa
Served with Tossed Salad and Creamy Tomatillo Dressing and Sweet Sopapillas with Honey

BYO MAC & CHEESE BAR 17.99 pp

Southwest Mac & Cheese, 4 Cheese Mac & Cheese, Pulled Chicken, Breaded Cauliflower, Mexican Black Beans, Blistered Tomatoes, Peas, Green Onions, Nacho Cheese Crumbs, Cornbread Croutons, Pico de Gallo, Chipotle Buffalo Sauce, and Creamy Q Sauce
Served with Bread Stick and Ghirardelli Double Chocolate Heath Brownie

SMOKEHOUSE BBQ 23.99 pp

Garden Salad with Cucumber, Carrot and Cherry Tomatoes, Ranch Dressing and Balsamic Vinaigrette with Sliced Smoked Brisket, Smoked Pulled Pork with BBQ Sauces, Buns, Sliced Pickles, BBQ Baked Beans and Mac and Cheese
Served with Banana Pudding

PF 360° MEDITERRANEAN BAR 19.99 pp

Marinated Grilled Chicken Breast, Spicy Ginger Sesame Tofu, Hummus, Roasted Red Pepper Hummus, Curry Pickled Cauliflower, Farro Date & Asparagus Salad, Greek Salsa, Rice Noodle Salad, Kale & Farro Salad and Marinated Cherry Tomatoes with Roasted Mixed Mushrooms & Parsley
Served with Pita Bread, Assorted Sauces: Shatta, Spicy Tomato & Pepper Relish, Tzatziki Sauce and Baklava



LUNCH

(ALL LUNCHES SERVED WITH ICED TEA AND WATER) Minimum of 10 people

THE BISTRO

Your Choice of One Salad or Soup, One or Two Entrees and One Dessert. Served with Chef’s Choice of Seasonal Sides and Crusty French Rolls.

1 Entrée 21.99 pp
2 Entrée 27.99 pp

SALAD & SOUP

- Garden Salad – with Balsamic and Ranch Dressings
- Arugula Feta and Pecan Salad – with Strawberry Vinaigrette Dressing
- Caesar Salad
- Chef’s Choice
- Soup of the Day

ENTREES

- Grilled Honey Lime Flank Steak
- Roasted Filet of Salmon - with a Lemon-Caper Beurre Blanc
- Pan-Seared Chicken Breast - with a Mushrooms, Shallot, and White Wine Sauce
- Apple Roasted Pork Tenderloin – with Grilled Apple Chutney and Sweet Potato Salad
- Apricot Sriracha Glazed Chicken
- Herbed Polenta Cake – with Eggplant Tomato Ragout
- Baked Cod – with Chorizo and White Beans
- Herbed Roasted Pork Loin – with Apricot-Dijon Sauce

DESSERTS

- Strawberry Shortcake - With Whipped Cream and Fresh Mint
- Carrot Cake - with Cream Cheese Frosting
- Flourless Chocolate Torte - With Raspberry Coulis
- Pecan Pie Bars
- Key Lime Pie Parfait



SPECIALTY BREAKS

Minimum of 10 people

A LA CARTE SNACKS

Freshly Baked Cookies (per dozen)	19.99
Rice Krispy Treats (per dozen)	17.99
Assorted Dessert Bars (per dozen)	26.99
Chocolate Fudge Brownies (per dozen)	23.99
Cinnamon Sugar Donut Holes with Sea Salt Caramel Sauce (serves 12)	18.99
Yogurt & Chocolate Covered Pretzels (serves 12)	19.99
Chocolate Dipped Potato Chips (serves 12)	16.99
Chocolate Dipped Bacon (serves 12)	26.99
Warm Soft Pretzels & Cheese (serves 12)	23.99
Tortilla Chips, Guacamole & Salsa (serves 12)	21.99
Seasonal Fruit with Assorted Dipping Sauces (serves 12)	28.99
Ranch Roasted Chickpeas (serves 12)	14.99
Chipotle Lime Snack Mix (serves 12)	17.99
Edamame Hummus and Crudité (serves 12)	25.99
Rosemary Parmesan Chips and Sriracha Brown Sugar Chips with Herbed White Bean Dip (serves 12)	21.99
Snack Pack Packaged Snacks Consisting of Chips, Trail Mix, Popcorn, Assorted Fun Size Candy Bars and Canned Soda & Water	7.99 pp



ALL DAY MEETING PACKAGES

Minimum of 10 people

THE HEALTHY GOURMET PACKAGE

41.00 pp

The Healthy Continental, Signature Sandwich Boxed Lunch, Choice of a La Carte Snack in the Afternoon

THE GOOD EATS MEETING PACKAGE

47.00 pp

The Great Start Breakfast, Choice of Elegant Sandwich, Barbecue or De La Calle Buffet, and Choice of a La Carte Snack in the Afternoon

THE FEEL-GOOD PACKAGE

48.00 pp

Bagels and Lox Breakfast, The Chopping Block or PF 360 Mediterranean Bar, Edamame Hummus and Crudité Snack in the afternoon, Choice of Infused Beverages

ELITE EATING PACKAGE

58.00 pp

Choice of 1 Entrée Rise and Shine Breakfast, Choice of 1 Entrée Bistro Menu, Choice of 2 Hors d’ Oeuvres in the Afternoon

THE EXECUTIVE ALL DAY RECEPTION PACKAGE

91.00 pp

Choice of 1 Entrée Rise and Shine Breakfast, Choice of 2 Entrée Bistro Menu, Choice of 1 Chef Station and 3 Hors d’ Oeuvres. Beer and Wine Includes 1 Bartender for Reception

All Day Packages include unlimited Bottled Water, Assorted Sodas and Coffee refreshes. Assorted Juice will be added to the morning only.



CHEF RECEPTION STATIONS

Minimum of 20 people

CEVICHE BAR

15.00 pp

Served in Cosmopolitan Glasses with Fried Plantains and Tri-Color Tortilla Chips
Red Snapper, Orange, and Watermelon
Scallop, Yellow Tomato, and Avocado
Shrimp, Serrano Chile, and Fennel

STREET TACO STATION

13.00 pp

Served with Warm Corn and Flour Tortillas, Queso Fresco, Pico De Gallo, Roasted Tomatillo Salsa, Chipotle Slaw, Sour Cream and Fresh Limes
Adobo steak
Chipotle chicken
Chili Roasted Vegetables

THE BBQ STATION

18.00 pp

All Served with BBQ sauce, Three Cheese Mac and Cheese, Green Beans with Bacon and Crispy Onions
Carved House Smoked Brisket and Burnt ends
House Smoked Pulled Pork
Smoked Portobello Mushrooms

SATAY SKEWERS

14.00 pp

Served w/Spicy Peanut Sauce and Teriyaki Dipping Sauce with Lemon Turmeric Rice Pilaf
Thai Chili Beef
Asian Peanut Teriyaki Chicken
Herb and Garlic Marinated Vegetable

OLD WORLD ANTIPASTO

16.00 pp

Old World Style Assortment of Meats, Cheeses, Marinated Vegetables, Lavosh & Bruschetta
A Selection of Prosciutto, Hard Salami, Mortadella, Assorted Imported Cheeses, Marinated Mozzarella, Long Stem Artichokes, Mixed Olives, Balsamic Cippolini Onions & Mushrooms, Basil & Sundried Tomato Pesto's, Roasted Peppers, and Pickled Vegetables (Selections May Vary Based on Availability)

MEDITERRANEAN DIPS

9.00 pp

All Served w/Crostini, Crackers and Grilled Pita Bread
Olive Tapenade, Roasted Red Pepper Hummus, Tzatziki and Baba ghanouj