

## Snacks

### TOP PICK

#### THE HEALTHY ALTERNATIVE \$8.99

Apples	80 cal each
Oranges	80 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

#### ASSORTED COOKIES AND BROWNIES \$2.29

Assorted Cookies	190 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving

#### ENERGY BREAK \$3.99

Granola Bars	190 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

#### SNACK ATTACK \$6.99

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each

## Beverages

REGULAR AND DECAFFEINATED COFFEE (0 cal/8 oz. serving) \$2.29

ASSORTED HOT TEA (0 cal/8 oz. serving) \$2.29

BOTTLED JUICE (10 oz bottle) (OJ, CRANBERRY, APPLE) (110-170 cal/10 oz. serving) \$2.49

BOTTLED WATER (12 oz bottle) (0 cal/12 oz. serving) \$2.29

ASSORTED SODAS (12 oz bottle) (0-200 cal/12 oz. serving) \$2.29

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.



# Berklee College Of Music Catering

*fresh food on the go*



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CONTACT US TODAY

617-747-2063

catering@berklee.edu

www.berkleecatering.catertrax.com

Prices effective until 08/01/2017

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VEGETARIAN VEGAN



## Sunrise Starters

### TOP PICK

#### HEALTHY CHOICE \$9.29 Per Person

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  
2% Milk 140 cal/8 oz. serving  
Bananas 110 cal each  
Assorted Individual  
Yogurt Cups 50-150 cal each  
Equal Exchange Coffee, Decaf  
and Tazo Teas

0 cal/8 oz. serving

Includes appropriate condiments

#### MINI CONTINENTAL

\$10.99 Per Person

Miniature Muffins 80-120 cal each  
Miniature Danish 140-170 cal each  
Miniature Croissants 180 cal each  
Miniature Bagels 110-160 cal each  
Fresh Seasonal  
Sliced Fruit 35 cal/2.5 oz. serving  
Assorted Juice 110-170 cal each  
Equal Exchange Coffee, Decaf  
and Tazo Teas

0 cal/8 oz. serving

Includes appropriate condiments

## Meeting All Day

**FULL DAY CLASSIC** Start out with the Quick Start Breakfast, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.

For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair Gourmet Salad Buffet served with accompaniments and dessert.

#### QUICK START BREAKFAST

**SANDWICHES \$19.79**

**SALADS \$20.79**

## Favorite Lunch Packages

### TOP PICK

#### THE MAIN EVENT \$11.99

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two (2) Side Salads, Chips and Assorted Desserts

Premium Sandwiches 350-750 cal each  
Tossed Salad 50 cal/3.5 oz. serving  
Side Salads 25-240 cal each  
Individual Bags  
of Chips 150-160 cal each  
Assorted Cookies 170-200 cal each  
Assorted Beverages for \$1.49.

#### A SALAD AFFAIR \$12.99

Your choice of three (3) selections from our assortment of Premium Entrée Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts

Premium Entrée  
Salads 240-640 cal each  
Bakery Fresh Rolls 90 cal each  
Fresh Seasonal  
Sliced Fruit 35 cal/2.5 oz. serving  
Assorted Cookies 170-200 cal each  
Includes appropriate condiments  
Assorted Beverages for \$1.49.

#### CLASSIC BOX SALAD \$10.99

Your choice of any Premium Entrée Salad; served with a Roll and Butter, Seasonal Fruit, Chips and Cookies

Premium Entrée  
Salad 240-640 cal each  
Bakery Fresh Roll 90 cal each  
Fresh Seasonal  
Sliced Fruit 35 cal/2.5 oz. serving  
Individual Bag of Chips 150-160 cal each  
Cookie 170-200 cal each

Includes appropriate condiments

Assorted Beverages for \$1.49.

#### THE VEGETARIAN \$11.29

Garden Vegetable  
and Boursin Sandwich 570 cal each  
Roasted  
Vegetables 120 cal/3.25 oz. serving  
Lemon Caper  
Cous Cous 110 cal/3 oz. serving  
Brownie 250 cal/2.25 oz. serving  
Assorted Beverages for \$1.49.

#### THE TUSCAN \$12.79

Ciabatta Muffaletta 510 cal each  
Orzo Pasta Salad 190 cal/4.25 oz. each  
Roasted  
Vegetables 120 cal/3.25 oz. serving  
Chocolate Dipped Biscotti 190 cal each  
Assorted Beverages for \$1.49.

## Side Salads

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 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)

White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil & Parsley tossed in a Balsamic Vinaigrette (90 cal/3.33 oz. serving)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 cal/3.5 oz. serving)

Herbed Quinoa Side Salad (110 cal/3.5 oz. serving)

## Premium Sandwiches

Black Forest Ham with Smoked Gouda on Marble Rye Bread (430 cal each)

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread (370 cal each)

Roast Beef with Chive Cream Cheese Spread on Ciabatta (450 cal each)

Chicken Caesar and Asiago Bruschetta Baguette (740 cal each)

Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise (730 cal each)

Mozzarella, Red Pepper, Balsamic and Kale Ciabatta (530 cal each)

Portobello Ciabatta (410 cal each)

Grilled Vegetable Bruschetta Lavash with a Spicy Sriracha (600 cal each)

## Salads

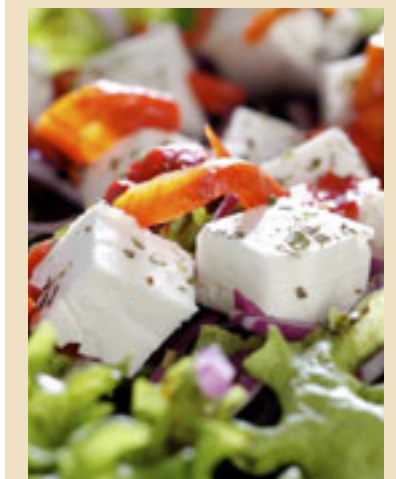
Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons (420 cal each)

Chicken Cobb Salad with Italian Herb Dressing (420 cal each)

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing (510 cal each)

Traditional Garden Salad with Fresh Iceberg and Romaine Lettuce, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing (240 cal each)

Traditional Garden Tofu Salad with Fresh Iceberg and Romaine Lettuce, Sesame Marinated Tofu, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing (290 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.