



Catering at Berklee

Berklee

premier

ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$35.99

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
PEET'S COFFEE, DECAF, AND HOT WATER	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
PEET'S COFFEE, DECAF, AND HOT WATER	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
PEET'S COFFEE, DECAF, AND HOT WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



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.

ALL-DAY PACKAGES

MEETING WRAP UP \$30.99

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
PEET'S COFFEE, DECAF, AND HOT WATER	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
PEET'S COFFEE, DECAF, AND HOT WATER	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
PEET'S COFFEE, DECAF, AND HOT WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

SIMPLE PLEASURES \$22.99

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
PEET'S COFFEE, DECAF, AND HOT WATER	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
PEET'S COFFEE, DECAF, AND HOT WATER	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 \$9.19

CHOICE OF ONE (1) BREAKFAST PASTRY SERVED WITH ICED WATER, PEET'S COFFEE, DECAF, AND HOT WATER

■ 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

PEET'S COFFEE, DECAF, AND HOT WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Quick Start \$11.29

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

■ 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

PEET'S COFFEE, DECAF, AND HOT WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$10.29

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

PEET'S COFFEE, DECAF, AND HOT WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM

\$2.49 PER PERSON

■ ASSORTED BAGELS 170-360 CAL EACH

Includes appropriate condiments

ASSORTED PASTRIES \$1.99 PER PERSON

■ ASSORTED PASTRIES 200-510 CAL EACH

Includes appropriate condiments

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

\$3.79 PER PERSON

■ GRANOLA BARS (190 CAL EACH) \$2.19 EACH

■ ASSORTED INDIVIDUAL YOGURT CUPS (50-150 CAL EACH)

\$3.59 EACH

■ WHOLE FRUIT (50-110 CAL EACH) \$1.59 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 \$17.29

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, PEET'S COFFEE, DECAF, AND HOT WATER

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
PEET'S COFFEE, DECAF, AND HOT WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



American Breakfast \$12.99

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

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
PEET'S COFFEE, DECAF, AND HOT WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Smart Sunrise Sandwich Buffet \$13.59

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, PEET'S COFFEE, DECAF, AND HOT WATER

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
PEET'S COFFEE, DECAF, AND HOT WATER	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

Yogurt Parfait Bar \$9.69

CHOOSE TWO (2) YOGURT FLAVORS SERVED WITH A VARIETY OF TOPPINGS

<input type="checkbox"/> GREEK YOGURT	70 CAL/4 OZ. SERVING
<input type="checkbox"/> STRAWBERRY YOGURT	100 CAL/4 OZ. SERVING
<input type="checkbox"/> VANILLA YOGURT	110 CAL/4 OZ. SERVING
<input type="checkbox"/> DICED PINEAPPLE	30 CAL/2 OZ. SERVING
<input type="checkbox"/> FRESH STRAWBERRIES	20 CAL/2 OZ. SERVING
<input type="checkbox"/> WALNUTS	90 CAL/0.5 OZ. SERVING
<input type="checkbox"/> GRANOLA	110 CAL/1 OZ. SERVING

Includes appropriate condiments

Oatmeal Bar \$8.59

TRY OUR DELICIOUS OATMEAL SERVED WITH A VARIETY OF TOPPINGS

<input type="checkbox"/> OATMEAL	150 CAL/8 OZ. SERVING
<input type="checkbox"/> DRIED CRANBERRIES	20 CAL/0.5 OZ. SERVING
<input type="checkbox"/> RAISINS	40 CAL/0.5 OZ. SERVING
<input type="checkbox"/> WALNUTS	90 CAL/0.5 OZ. SERVING
<input type="checkbox"/> MAPLE SYRUP	70 CAL/1 OZ. SERVING

Includes appropriate condiments

Traditional Sandwiches \$5.39

CHOICE OF TWO (2) BREAKFAST SANDWICHES

<input type="checkbox"/> EGG & CHEESE ENGLISH MUFFIN	260 CAL EACH
<input type="checkbox"/> EGG & CHEESE CROISSANT	370 CAL EACH
SAUSAGE, EGG & CHEESE BISCUIT	520 CAL EACH
HAM, EGG & CHEESE BISCUIT	450 CAL EACH
BACON, EGG & CHEESE BAGEL	370 CAL EACH
SPICY BACON, EGG, POTATO & CHEESE BURRITO	590 CAL EACH

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 \$12.99

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

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

Premium Box Lunch

SALMON CAESAR SALAD \$12.99

CAESAR SALAD WITH GRILLED SALMON, SHREDDED PARMESAN CHEESE, AND SEASONED CROUTONS	590 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

SESAME TOFU GARDEN SALAD \$12.99

GRILLED TOFU, BELL PEPPER, CARROT AND CUCUMBER ON GREENS WITH BALSAMIC VINAIGRETTE	290 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

Classic Box Lunch \$9.99

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 \$17.99

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

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)

CHICKEN CAESAR WRAP (630 CAL EACH)

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

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

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$19.39

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)

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

PEPPER JACK TUNA WRAP WITH FRESH JALAPENOS AND PLUM TOMATOES (590 CAL EACH)

SOUTHWEST SMOKED TURKEY CIABATTA WITH FRESH SPINACH AND CHIPOTLE MAYO (500 CAL EACH)

SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTEREY JACK CHEESE AND PICO DE GALLO (600 CAL EACH)

TURKEY, HAM & RANCH CLUB WITH BACON, LETTUCE, AND TOMATO (580 CAL EACH)

Salad Selections

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

■ 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)

■ WHITE BEAN HERB SALAD WITH BELL PEPPERS, GREEN ONIONS, FRESH BASIL & PARSLEY TOSSED IN A BALSAMIC VINAIGRETTE (90 CAL/3.33 OZ. SERVING)

■ CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING (130 CAL/3.5 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)

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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LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)

Taco Del Seoul \$17.29

CREATE YOUR OWN TACOS OR RICE BOWLS WITH CHOICE OF TWO (2):
KOREAN BBQ CHICKEN, PORK OR TOFU SERVED IN TORTILLAS & LETTUCE
WRAPS OR OVER RICE ACCOMPANIED BY OUR TRIO OF SLAWS AND SALSAS,
GARNISHES BAR AND SIDES

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
■ CORN TORTILLAS	40 CAL EACH
■ BIBB LETTUCE CUPS	0 CAL/0.5 OZ. SERVING
■ JASMINE RICE	130 CAL/3 OZ. SERVING
KOREAN BBQ CHICKEN	140 CAL/2 OZ. SERVING
KOREAN BBQ PORK	110 CAL/2 OZ. SERVING
■ KOREAN BBQ TOFU	90 CAL/2 OZ. SERVING
■ ASIAN SLAW	20 CAL/1.25 OZ. SERVING
■ PICKLED CUCUMBERS	5 CAL/1 OZ. SERVING
■ PICKLED CARROT AND DAIKON	15 CAL/1 OZ. SERVING
■ SALSAS ROJA	20 CAL/1 OZ. SERVING
■ SALSAS VERDE	10 CAL/1 OZ. SERVING
■ MANGO SALSAS	30 CAL/1 OZ. SERVING
■ SHREDDED GREEN CABBAGE	0 CAL/0.5 OZ. SERVING
■ SCALLIONS	0 CAL/0.25 OZ. SERVING
■ CILANTRO	0 CAL/0.125 OZ. SERVING
■ TOASTED SESAME SEEDS	30 CAL/0.125 OZ. SERVING
■ CHOPPED PEANUTS	40 CAL/0.25 OZ. SERVING
■ COCONUT MANGO RICE DESSERT	230 CAL/5.85 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

East Asian Eats \$20.49

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

Yucatan Bowl \$19.39

CREATE YOUR OWN YUCATAN BOWLS WITH WHITE OR BROWN RICE,
CHARRO BEANS, BRAISED CHICKEN & BEEF, ROASTED PORTOBELLO
MUSHROOMS, TOPPING BAR, AND SIDES

■ ROMAINE LETTUCE SALAD	0 CAL/0.25 OZ. SERVING
■ AVOCADO RANCH DRESSING	80 CAL/1 OZ. SERVING
■ CILANTRO LIME WHITE RICE	120 CAL/3 OZ. SERVING
■ CILANTRO LIME BROWN RICE	140 CAL/3.5 OZ. SERVING
■ CHARRO BEANS	90 CAL/3 OZ. SERVING
BRAISED CHICKEN	180 CAL/3 OZ. SERVING
BRAISED BEEF	160 CAL/3 OZ. SERVING
■ ROASTED PORTOBELLO MUSHROOMS	20 CAL/2.25 OZ. SERVING
■ PICO DE GALLO	10 CAL/1 OZ. SERVING
■ GUACAMOLE	40 CAL/1.33 OZ. SERVING
■ SALSAS VERDE	10 CAL/1 OZ. SERVING
■ SALSAS ROJA	20 CAL/1 OZ. SERVING
■ DULCE DE LECHE BROWNIE	220 CAL/2.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)

Basic Italian Buffet \$18.39

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

Medi Eats Buffet \$20.49

ISRAELI COUSCOUS	120 CAL/3.5 OZ. SERVING
ROASTED EGGPLANT	100 CAL/3 OZ. SERVING
SAUTEED SPINACH	60 CAL/3.25 OZ. SERVING
WHITE PITA FLATBREAD	250 CAL EACH
WHOLE WHEAT PITA FLATBREAD	250 CAL EACH
CHICKEN SOUVLAKI SKEWERS	210 CAL EACH
FALAFEL	60 CAL EACH
TZATZIKI	15 CAL/1 OZ. SERVING
CINNAMON CUSTARD	110 CAL/2.75 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

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)

Taste of Spain \$20.49

MESCLUN SALAD	15 CAL/3 OZ. SERVING
SHALLOT SHERRY VINAIGRETTE	80 CAL/1 OZ. SERVING
ROSEMARY SEA SALT FLATBREAD	220 CAL/2.25 OZ. SERVING
SPANISH RICE	110 CAL/3.5 OZ. SERVING
STEAMED ASPARAGUS	20 CAL/3 OZ. SERVING
PAPRIKA CHICKEN	200 CAL/5 OZ. SERVING
BRAISED PORK	360 CAL/3.5 OZ. SERVING
LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

BBQ Picnic \$16.19

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

Build Your Own Southern BBQ \$18.39

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



LUNCH & BUFFET

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- ANTIPASTO SALAD (130 CAL/3 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) \$20.49
- ASIAGO CHICKEN IN A ROASTED RED PEPPER SAUCE (310 CAL/5 OZ. SERVING) \$20.49
- ROASTED TURKEY WITH CRANBERRY RELISH (160 CAL/3.5 OZ. SERVING) \$20.49
- BRUSCHETTA TILAPIA (200 CAL/5.5 OZ. SERVING) \$20.49
- GRILLED SALMON IN A MOROCCAN HERB SAUCE (120 CAL/2.75 OZ. SERVING) \$21.39
- ASIAN MARINATED STEAK (160 CAL/3 OZ. SERVING) \$20.49
- QUINOA CAKE TOPPED WITH TOMATO CHUTNEY (270 CAL/4.25 OZ. SERVING) \$18.39

Buffet Sides

- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- HERB-ROASTED MUSHROOMS (90 CAL/3.5 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- BROCCOLI RABE (70 CAL/3.75 OZ. SERVING)
- GARLIC SPINACH AND KALE (60 CAL/3.25 OZ. SERVING)
- CHIPOTLE MACARONI AND CHEESE (230 CAL/2.75 OZ. SERVING)
- MASHED SWEET POTATOES (110 CAL/4.25 OZ. SERVING)

Buffet Finishes

- APPLE PIE (410 CAL/SLICE)
- ASSORTED MINIATURE COOL CITRUS CHEESECAKES (80 CAL/4.25 OZ. SERVING)
- ASSORTED MINIATURE CHOCOLATE AND CARAMEL CHEESECAKES (80 CAL/3.75 OZ. SERVING)
- DULCE DE LECHE BROWNIE (220 CAL/2.25 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/SLICE)
- CHOCOLATE CAKE (270 CAL/SLICE)

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RECEPTIONS

RECEPTIONS

All prices are per dozen

Reception Hors D'oeuvres (Hot)

BALSAMIC FIG AND GOAT CHEESE FLATBREAD (80 CAL EACH) \$31.29

BEEF SATAY (35 CAL EACH) \$31.29

CHICKEN EMPANADAS (70 CAL EACH) \$28.09

COCONUT SHRIMP (45 CAL EACH) \$37.79

CRAB CAKES (30 CAL EACH) \$31.29

■ PARMESAN ARTICHOKE HEARTS (50 CAL EACH) \$31.29

■ SPANAKOPITA (70 CAL EACH) \$28.09

TANDOORI CHICKEN (30 CAL EACH) \$28.09

■ VEGETABLE SPRINGROLLS (15 CAL EACH) \$39.99



Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH) \$30.19

■ CHOCOLATE-CARAMEL MINI CHEESECAKES (80 CAL EACH) \$29.19

■ COOL CITRUS MINI CHEESECAKES (80 CAL EACH) \$29.19

ANTIPASTO KABOBS (45 CAL EACH) \$37.79

■ MEDITERRANEAN ANTIPASTO SKEWERS (70 CAL EACH) \$38.89

■ MUSHROOM PROFITEROLE (45 CAL EACH) \$33.99



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 \$4.29 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 \$3.79 PER PERSON

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

Fresh Seasonal Fruit \$3.79 PER PERSON

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

Housemade Spinach Dip \$3.79 PER PERSON

■ HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)

Hummus with Pita Chips \$4.59

■ 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 (617) 747-2063, or e-mail us at catering@berklee.edu, 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.

Mediterranean \$11.09

ADD A PACKAGE OF OUR MEDITERRANEAN BITES TO YOUR RECEPTION

MARINATED OLIVES	150 CAL/2.75 OZ. SERVING
HUMMUS & PITA CHIPS	220 CAL/4.5 OZ. SERVING
GREEK SALAD	120 CAL/3.25 OZ. SERVING
SEASONAL ROASTED VEGETABLE TRAY	120 CAL/3.25 OZ. SERVING-210 CAL/4 OZ. SERVING
TABBOULEH SALAD	110 CAL/3.25 OZ. SERVING

Dim Sum \$13.79

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

Spanish Paella \$13.99

A LITTLE TASTE OF SPAIN . . .

SAFFRON RICE PAELLA WITH SAUSAGE, ROASTED PORK LOIN, GRILLED CHICKEN AND SPANISH VEGETABLES	300 CAL/10 OZ. SERVING
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SNACKS

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

Chocaholic \$8.99

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 \$4.29

RAISE THE BAR!

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

The Healthy Alternative \$9.69

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

Snack Attack \$7.59

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	270 CAL/2.25 OZ. SERVING

BEVERAGES

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

\$2.49 PER PERSON

Includes appropriate condiments

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$2.49 PER PERSON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$2.49 PER PERSON

ICED TEA (5 CAL/8 OZ. SERVING) \$2.19 PER PERSON

Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) \$2.19 PER PERSON

ICED WATER (0 CAL/8 OZ. SERVING) \$1.59 PER GALLON

INFUSED WATER \$1.89 PER PERSON

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) \$2.49 PER PERSON

ASSORTED SODAS (16OZ) (0-200 CAL EACH) \$2.49 EACH

ASSORTED BOTTLED FRUIT JUICES (110-170 CAL EACH) \$2.69 EACH

 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.

DESSERTS

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


 ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)


\$2.49 PER PERSON

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

\$2.69 PER PERSON

GOURMET DESSERT BARS \$2.99 PER PERSON

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

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$3.59 PER PERSON

 CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) \$3.79 PER PERSON

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.

CONTACT US TODAY

617.747.2063

CATERING@BERKLEE.EDU

WWW.BERKLEECATERING.CATERTRAX.COM

Prices effective until 08/01/2018

Prices may be subject to change