

Catering

MENU

2026-2027



BREAKFAST

Breakfast

HEALTHY START

Yogurt, granola, fresh seasonal berries, assorted bagels and cream cheese, and fruit preserves

CONTINENTAL

Croissants, mini Danish pastries, bagels with cream cheese, whipped butter, fruit preserves, seasonal fresh cut fruit medley, coffee and tea

LITE CONTINENTAL

Seasonal fresh cut fruit medley, yogurt and granola topping, fresh baked assorted Danish pastries, coffee and tea

HOMESTYLE BREAKFAST

Scrambled eggs, crispy applewood bacon, sausage patties, breakfast potatoes, toast, butter, seasonal fresh cut fruit medley, and fruit preserves

FRENCH TOAST DIPPERS BREAKFAST

French toast, sticks, scrambled eggs, applewood bacon, sausage patties, breakfast potatoes, seasonal fresh cut fruit medley, and maple syrup

HOT BREAKFAST SANDWICHES

Choice of sausage, egg, crispy bacon, cheese and ham on English muffin, croissant, bagel or biscuit

Made to Order Omelet Station

Eggs cooked to order with a selection of cheeses, meats, and vegetables



Breakfast Add-Ons

HOT OATMEAL WITH TOPPINGS

with raisins, brown sugar

EGG SCRAMBLE, APPLEWOOD SMOKED BACON, TURKEY SAUSAGE PATTY

CRISPY HASHBROWN OR TATER TOTS

ROASTED BREAKFAST POTATOES

CROISSANTS, MUFFINS, DANISHES, BAGELS OR SCONES

FRESH WHOLE FRUITS

orange, apple, grape, banana

SEASONAL FRESH CUT FRUIT MEDLEY

YOGURT PARFAITS

with fresh berries, granola topping

OVERNIGHT OATS

with blueberries or strawberries, granola and whipped topping

Beverages

COFFEE OR TEA

with creamers and sugar packets

HOT CHOCOLATE

with mini marshmallows and whipped topping

COLD BEVERAGES

chilled apple, orange, cranberry juice, water, variety of canned sodas & flavored teas

INFUSED WATER

with sliced whole fruits, fresh berries and citrus

BOBA TEA

with fruit infused flavored boba pearls and lemonade or iced tea

All meals include paper and plastic ware. Prices are per person.

All menu items and prices are subject to change according to season and availability.



LUNCH

Salads

add garlic parmesan chicken for additional \$

CAESAR SALAD

Crisp romaine, grated parmesan cheese, garlic croutons, creamy Caesar dressing

GARDEN MARKET SALAD

Baby mixed greens, grape tomato, cucumber, red onion, egg, shredded cheese, choice of dressing

GREEK SALAD

Crisp romaine, tomato, bell peppers, red onion, cucumber, olives, feta cheese, and Greek dressing

SOUTHWEST SALAD

Crisp romaine, grape tomato, corn, black bean, red onion, shredded cheese and chipotle ranch dressing.

STRAWBERRY SPINACH SALAD

Baby spinach, fresh strawberries, feta cheese, and balsamic vinaigrette

BLUEBERRY SEASONAL GREENS SALAD

Baby mixed greens, grape tomato, cucumber, red onion, egg, feta cheese, fresh blueberries, choice of dressing

KALE APPLE CRANBERRY SALAD

Crisp kale, diced apple, and dry cranberries tossed in a honey citrus vinaigrette

Sandwich Platters

Condiments served on the side, potato chips are additional

HOAGIES

Choice of ham, turkey or Italian with sliced cheese, lettuce and tomato

DELI WRAPS & CLASSIC SANDWICHES

Choice of ham or turkey with fresh greens, tomato and cheese.

ARTISAN CIABATTA SANDWICHES

Choice of ham, turkey or Italian with sliced cheese, lettuce and tomato on toasted ciabatta

HOT HONEY CRUNCH CHICKEN SANDWICHES

Crispy whole muscle chicken breast, choice of classic or dill breading, tossed in Nashville hot honey sauce on brioche bun

Soups

Served with crackers on the side

Creamy Roasted Tomato Bisque

Homestyle Chicken Noodle Soup

Creamy Broccoli Cheddar Soup

Classic Minestrone

Italian Wedding Soup

Creamy Broccoli Cheddar, Chicken Noodle, Minestrone, Italian Wedding, Broccoli Cheddar



All meals include paper and plastic ware. Prices are per person.
All menu items and prices are subject to change according to season and availability.

Fresh Baked 16" Pizzas

Additional toppings available upon request.

CHEESE

House tomato sauce and melted mozzarella

PEPPERONI

Classic pepperoni with mozzarella and tomato sauce

SAUSAGE

Savory sausage, mozzarella, and house tomato sauce

HONEY HOT CHICKEN

chicken, mozzarella, and a sweet & spicy hot honey drizzle

BUFFALO CHICKEN

Buffalo chicken, mozzarella, and a drizzle of ranch or blue cheese

BBQ CHICKEN

chicken, BBQ sauce, and mozzarella

VEGETABLES

Seasonal vegetables, mozzarella, and tomato sauce



Signature Platters

VEGETABLE CRUDITÉ

Seasonal vegetables with house ranch dip \$

Add traditional garlic hummus dip \$

FRESH CUT FRUIT MEDLEY

A colorful selection of hand-cut seasonal fruits including strawberries, cantaloupe, honeydew, pineapple, blueberries, and grapes

FRESH BAKED SOFT COOKIE

Priced by the dozen

Small 1.5 oz. Chocolate Chip

Large 4.5 oz. Peanut Butter or Triple Chocolate

CHEESE & CRACKER

Assorted cheeses with grapes and artisan crackers



All meals include paper and plastic ware. Prices are per person.

All menu items and prices are subject to change according to season and availability.

Chef's Feature Hot Buffet

Add a soup or extra side for an upcharge

TRADITIONAL COMFORT

herb roasted chicken breast served with creamy macaroni & cheese. Includes choice of seasonal vegetable, fresh garden salad with dressing, and dinner roll with butter

PARMESAN CRUSTED CHICKEN

Chicken parmesan served with pasta & red sauce. Includes choice of seasonal vegetable, fresh garden salad with dressing, and dinner roll with butter

PASTA DINNER

Choice of meatballs in red sauce, Italian sausage with peppers and onions, or chicken Alfredo. Served with pasta, garlic breadsticks, and fresh garden salad with dressing.

BACKYARD COOKOUT

Quarter pound cheeseburger on brioche bun \$
All beef hotdog \$
Served with coleslaw, and fresh garden salad with dressing.

SOUTHERN FRIED CHICKEN

Crispy battered bone in chicken served with creamy macaroni & cheese & coleslaw. Includes warm biscuit with butter

PHILLY CHEESESTEAK

Shaved beef or chicken grilled with peppers and onions, topped with melted cheese sauce. Includes choice of seasonal vegetable, fresh garden salad with dressing.

BBQ PULLED PORK ON BRIOCHE

Slow-cooked pulled pork in tangy BBQ sauce on a brioche bun. Served with macaroni salad, coleslaw.

MANDARIN FEAST

Crispy tempura-battered chicken tossed in mandarin orange sauce. Served with steamed rice, garlic roasted broccoli, and chicken & vegetable dumplings with ginger soy dipping sauce

TACO BAR

Build-your-own tacos with choice of seasoned ground beef \$
seasoned chicken \$

Includes soft tortillas, shredded lettuce, diced tomatoes, shredded cheese, and sour cream

Add fresh guacamole for additional cost \$

VEGETARIAN DINNER

Choice of cheese stuffed shells or lasagna roll-ups with marinara. Served with choice of seasonal vegetable, fresh garden salad with dressing, and dinner roll with butter

Sides & Add Ons

MASHED POTATOES WITH GRAVY

GARLIC ROASTED OR STEAMED BROCCOLI OR CAULIFLOWER

FRESH GREEN BEANS WITH GARLIC

BUTTERED SWEET CORN

OVEN ROASTED HONEY GLAZED CARROTS

FIESTA VEGETABLE BLEND

FRESH STEAMED BROWN RICE

SPAGHETTI OR PENNE PASTA - Marinara or Alfredo Sauce



All meals include paper and plastic ware. Prices are per person.

All menu items and prices are subject to change according to season and availability.

Chef Carved Stations

Served with mashed potatoes and gravy, a seasonal vegetable, fresh garden salad with choice of dressing and dinner rolls with butter

SLOW ROASTED TURKEY BREAST

Hand-carved turkey breast served with classic cranberry sauce

HONEY GLAZED BAKED HAM

Slow-baked ham finished with a sweet honey glaze, carved to order

ROAST BEEF

Tender, slow-roasted beef hand carved and served with natural au jus

PRIME RIB OF BEEF

Herb-roasted prime rib, hand-carved and served with au jus and horseradish cream



Sweets & Desserts

prices are per whole cake

ASSORTED CHEESECAKE

A selection of rich, creamy cheesecakes including New York style, raspberry swirl, tuxedo, and chocolate chip

OLD FASHIONED CARROT CAKE

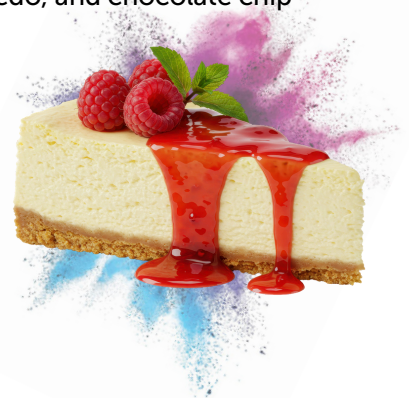
Moist carrot cake layered with classic cream cheese frosting

CHOCOLATE CAKE

Decadent chocolate cake layered with rich chocolate frosting

LIMONCELLO MASCARPONE CAKE

Light sponge cake layered with mascarpone cream and a hint of bright limoncello



Please inquire about the additional selection of pastries and cakes.

Create a fully customizable menu with the help of our team. If you have a specific event in mind or any dietary needs or allergen concerns, please contact your Director of Food & Nutrition for details.

Erin Morrison

District Chef

wallingfordchef@thenutritiongroup.biz

All meals include paper and plastic ware. Prices are per person.
All menu items and prices are subject to change according to season and availability.

