

WESTERN NEW MEXICO UNIVERSITY

MUSTANG

D I N I N G

EVENT MENU





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$48.59

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.69

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$31.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and 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.



ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.59

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$12.49

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$12.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$28.59 PER DOZEN	360-450 Cal each
Assorted Scones Served with Butter and Jam v \$28.59 PER DOZEN	400-440 Cal each
Assorted Pastries v \$3.19 PER PERSON	210-530 Cal each
Assorted Pastries v \$28.59 PER DOZEN	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.99 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$2.79 EACH	40-80 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$15.09

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	360-450 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Buttery Croissants ▼	370 Cal each
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$12.89

Breakfast Potatoes ▼g	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast ▼	100 Cal each
Silver Dollar Pancakes ▼	40 Cal each
Belgian Waffles ▼	90 Cal each
Maple Syrup ▼g	100 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Our Story

At ecoGrounds, we say “consciously great coffee” because consistent quality comes from mindful attention to detail. Our company was founded on a simple principle: Responsibly source the best coffees on earth and slowly hand roast and air cool them to perfection. That guiding principle has paved the road to investing in certified coffees and teas, better business practices, and community enhancement projects because they make a difference for our trading partners and for our environment, today and tomorrow.

SOUTHERN SUNRISE \$14.59

Seasonal Fresh Fruit Platter ▼g PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOME LIKE IT HOT & SPICY \$14.99

Seasonal Fresh Fruit Platter ▼g PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120 Cal/3 oz. serving
Choice of Three (3) Flavorful Breakfast Sandwiches:	
Egg, Bacon, Lettuce, Tomato and Avocado Bagel	420 Cal each
Hot Honey Salami Bagel: Everything-Spiced with Cream Cheese, Genoa Salami and Hot Honey on a Bagel	470 Cal each
Nashville Hot Chicken Biscuit	650 Cal each
Southwestern Breakfast Wrap with Just Egg Scramble, Guacamole, Fajita Vegetables, Roasted Corn, Spinach, Corn Chips and Salsa in a Tortilla	390 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips	480 Cal each
Iced Water	0 Cal/8 oz. serving
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and 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.



BREAKFAST

BREAKFAST ENHANCEMENTS

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

BREAKFAST MEATS \$2.69 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):	
Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Grilled Ham Steak	70 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

TRADITIONAL SANDWICHES \$8.09 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

BREAKFAST BURRITOS AND TACOS \$7.09 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:	
Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo V	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar V	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto V EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) V	270 Cal each
Plant-Based Chorizo Breakfast Tacos (2 per guest) VG EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	180 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	270 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$16.19

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$19.19** 320 Cal/7.25 oz. serving

Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing **\$19.19** 650 Cal/14.5 oz. serving

Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing **\$19.19** 430 Cal/16.5 oz. serving

CLASSIC BOX LUNCH \$15.09

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.59

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham Ciabatta	420 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta v	460 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$21.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Roast Beef, Swiss and Mushroom Sub	440 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$22.99

Choice of One (1) Salad:

Potato Salad v	240 Cal/4.25 oz. serving
Sweet Potato Salad v PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Lexington Slaw VG EW PF	30 Cal/2.75 oz. serving

Choice of One (1) Bread:

Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast VG	120 Cal each

Choice of Two (2) Sides:

Macaroni and Cheese	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving

Choice of Two (2) Entrees:

Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	510 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each

Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

ALL-AMERICAN PICNIC \$19.99

Traditional Potato Salad v	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Kettle Chips v	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

PASTA TRIO BUFFET \$23.49

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks v	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli EW	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Assorted Dessert Bars v	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving





BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

LATIN FLAVORS \$22.89

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch v	110 Cal/7.25 oz. serving
Grilled Flatbread vg	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice vg	140 Cal/3.5 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Cumin Black Beans vg EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	370 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Chili Relleno v	310 Cal/6 oz. serving
Sopapillas vg	130 Cal/1.5 oz. serving

EAST ASIAN EATS \$24.59

Vegetable Egg Rolls v	180 Cal each
Crispy Wontons v	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	35 Cal/ 1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Lo Mein Noodles vg	150 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu vg EW	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/1 oz. serving
Raspberry Coconut Bars v	360 Cal each

TASTE OF SPAIN \$23.49

Mesclun Salad vg	5 Cal/3 oz. serving
Shallot Sherry Vinaigrette v	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread v	220 Cal each
Spanish Rice vg	110 Cal/3.5 oz. serving
Grilled Asparagus vg EW PF	20 Cal/3 oz. serving
Chik'n Paella vg EW	170 Cal/5 oz. serving
Paprika Chicken EW	190 Cal/5 oz. serving
Citrus-Braised Pork	250 Cal/3.5 oz. serving
Lemon Cheesecake Bars v	300 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET \$25.49

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Fresh Herbed Vegetables vg ew pf	100 Cal/3.5 oz. serving
Roasted New Potatoes vg	110 Cal/2.75 oz. serving
Eggplant Parmesan v pf	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken ew	130 Cal/4 oz. serving
Cookies & Cream Blondie v	270 Cal each

SOUP AND SALAD BUFFET \$21.69

Mixed Greens vg	5 Cal/3 oz. serving
Sliced Red Onions vg	10 Cal/1 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Cucumbers vg	5 Cal/1 oz. serving
Shredded Carrots vg	10 Cal/1 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Roasted Chickpea vg	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing v	200 Cal/2 oz. serving
Italian Dressing vg	80 Cal/2 oz. serving
Croutons v	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

YUCATAN BOWL \$22.89

Romaine Lettuce Salad vg	15 Cal/3 oz. serving
Avocado Ranch Dressing v	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice vg	140 Cal/3.5 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg ew pf	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms vg ew	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo vg	230 Cal/4 oz. serving
Guacamole vg	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo vg	5 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Salsa Roja vg	20 Cal/1 oz. serving
Dulce De Leche Brownie v	220 Cal each



*All packages include necessary accompaniments and condiments.

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BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$26.99	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$23.49	130 Cal/4 oz. serving
Apricot Habanero Glazed Chicken with Smoked Paprika Potatoes and a Lemon Arugula Salad EW \$26.99	370 Cal/7.75 oz. serving
Chicken and Shrimp Creole EW \$23.49	250 Cal/8.75 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$23.49	210 Cal/3.75 oz. serving
BBQ Beef Brisket \$26.99	350 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$32.39	200 Cal/3 oz. serving
Roast Beef with Demi-Glace \$26.99	260 Cal/6 oz. serving
Eggplant Lasagna V \$20.19	240 Cal/7.25 oz. serving
Vegetable Lasagna Alfredo \$20.19	470 Cal/11 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$20.19	410 Cal/15.75 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap VG PF \$23.99	330 Cal each

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Cranberries & Brown Rice VG PF	160 Cal/3.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Broccoli Mac and Cheese	200 Cal/4.15 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
New York-Style Cheesecake	360 Cal slice
Spiced Carrot Cake V	350 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Shrimp	\$38.69	35 Cal each
Beef Empanadas	\$30.99	150 Cal each
Italian Meatballs	\$25.49	90 Cal each
Beef Satay	\$30.99	35 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$58.99	50 Cal each
Chicken Quesadillas	\$28.99	50 Cal each
Chicken Satay	\$28.99	20 Cal each
Sweet & Spicy Boneless Chicken Wings	\$27.59	150 Cal each
Assorted Mini Quiche	\$24.79	100 Cal each
Parmesan Artichoke Hearts	v \$37.99	50 Cal each
Vegetable Spring Rolls	v \$51.19	50 Cal each
Plant-Based Chorizo Stuffed Mushrooms	vg pf \$37.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$30.99	90 Cal each
Ricotta and Fig Flatbread	v \$30.99	70 Cal each
Mediterranean Antipasto Skewers	\$35.99	60 Cal each
Traditional Tomato Bruschetta Crostini	vg \$18.89	50 Cal each
Cranberry Brie Crostini	\$18.89	170 Cal each
Pimento Cheese & Bacon Toast Points	\$18.89	110 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$22.79	100 Cal each
Shrimp Cocktail	market price	50 Cal each
Chicken Walnut Salad Bites	ew \$22.79	80 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

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$6.09 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.59 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$8.79 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese	270 Cal each
Roast Beef & Brie	260 Cal each
Turkey & Swiss	320 Cal each
Fresh Mozzarella, Tomato and Basil	240 Cal each

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

SOUTHWEST DIPPING DUO \$5.79 PER PERSON

Black Bean, Corn and Pico Guacamole served with Tortilla Chips ▼ G

420 Cal/6.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit ▼ G PF

35 Cal/2.5 oz. serving

BUFFALO TURKEY DIP \$5.79 PER PERSON

Buffalo Turkey Dip

250 Cal/2.6 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$5.79 PER PERSON

Housemade Spinach Dip served with Pita Chips

230 Cal/2.25 oz. serving

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired 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.

WORLD OF DUMPLINGS \$14.59

Choice of Four (4) International Dumplings:	
Beef Empanada with Sour Cream & Salsa	150 Cal each
Mini Chicken Empanadas with Sour Cream & Salsa	70 Cal each
Mini Vegetable Empanadas with Sour Cream & Salsa v	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream v	
	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce v	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce v	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney vg	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

SOFT PRETZEL BAR \$7.19

Hot Pretzels vg	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce vg	60 Cal/1 oz. serving
Yellow Mustard Sauce vg	25 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce vg	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce vg	80 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving

SUNDAE FUNDAY \$7.69

Create Your own Delicious Sundae	
Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet vg	60-80 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Caramel Sauce v	120 Cal/1 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Raspberry Sauce vg	100 Cal/1 oz. serving
Crushed Pineapple vg	15 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	70 Cal/1 oz. serving
Sliced Strawberries vg	20 Cal/2 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Plain M&M's® v	140 Cal/1 oz. serving
Sprinkles vg	130 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

BREAKS

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

ENERGY BREAK \$4.39

Granola Bars v	100-250 Cal each
Fruit Filled Bar v	100-250 Cal each
Breakfast Bar v	100-250 Cal each

SNACK ATTACK \$8.19

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

BREADS AND SPREADS \$5.79

Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg PF	70 Cal/2 oz. serving
Ginger Verde Guacamole vg PF	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus vg PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

EXECUTIVE COFFEE BREAK \$7.29

Assorted Dessert Bars v	200-420 Cal each
Bakery-Fresh Brownies v	250 Cal each
ecogrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags
\$2.39 PER PERSON

0 Cal/8 oz. serving



ecogrounds Regular Coffee \$2.69 PER PERSON

0 Cal/8 oz. serving

ecogrounds Decaffeinated Coffee
\$2.69 PER PERSON

0 Cal/8 oz. serving

Bottled Water \$2.79 EACH

0 Cal each

Assorted Sodas (Can) \$2.19 EACH

0-150 Cal each

Assorted Individual Fruit Juices \$2.79 EACH

100-150 Cal each

Iced Tea \$18.69 PER GALLON

0 Cal/8 oz. serving

Lemonade \$18.69 PER GALLON

90 Cal/8 oz. serving

Iced Water \$1.79 PER GALLON

0 Cal/8 oz. serving

Mango Aqua Fresca \$21.29 PER GALLON

90 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼
\$2.49 PER PERSON

220-240 Cal each

Bakery-fresh Brownies ▼
\$3.59 PER PERSON

250 Cal each

Assorted Dessert Bars ▼
\$23.99 PER DOZEN

200-420 Cal each

Custom Artisan Cupcakes ▼
\$30.39 PER DOZEN

180-480 Cal each

Multi-Layer Chocolate Cake (Each) ▼
\$20.99 SERVES 8

320 Cal slice

ORDERING INFORMATION

Lead Time

Notice of 5 business days 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today

575.912.0383

Marayna M. Sanchez - Chef Manager

mendozasanchez-marayna@aramark.com

Valencia Villanueva - Food Service Director

villanueva-valencia@aramark.com

wmnu.catertrax.com

Prices effective until 07/01/2026

Prices may be subject to change

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