Contactless Catering

Creative take-out or delivery.

Contactless.
To keep you safe and healthy.

STEP 1:
Order thru Catertrax.

STEP 2:
Select menu items + set pick up or delivery location.

STEP 3:
Serve + Enjoy. Each meal is packaged individually.
When you dine with us, your health and safety is of paramount importance. We want you to know that we have a comprehensive plan in place to ensure we effectively manage the spread of illnesses such as COVID-19. Our team continues to monitor guidance provided by the Centers for Disease Control and Prevention (CDC), World Health Organization (WHO) and other health authorities.

You can rest assured we are taking many steps to ensure a safe foodservice environment and to reinforce our stringent health and hygiene standards.

This includes:
• Maintaining strict cleaning, sanitizing and disinfecting protocols
• Ensuring CDC guidelines for handwashing and hygiene etiquette
• Reinforcing Food Safety Management System/HACCP standards for food preparation and service
• Temperature checks for anyone entering the workplace
• Contactless clock-in procedures for associates
• Social Distancing
All Morning Meal items are packaged together. Sandwiches individually wrapped.
MORNING MEALS
Minimum of 12 person per order

CONTINENTAL BREAKFAST 8.99 per person
Bagel (cals: 240-340)
Cream cheese (cals: 50)
Seasonal fresh fruit (cals: 60)
Bottled cold brew (cals: 5)
Bottled orange juice (cals: 120)

TRADITIONAL BREAKFAST 9.99 per person
Cinnamon French toast (cals: 170-240)
Scrambled eggs (cals: 190)
Bacon (cals: 45-70)
Seasoned breakfast potatoes (cals: 120)
Bottled cold brew (cals: 5)
Bottled orange juice (cals: 120)

VEGAN BREAKFAST BOWL 10.49 per person
Spicy tofu breakfast bowl with kale, mushroom, tofu scramble, lemon couscous, grape tomato, scallion and avocado (cals: 451)

HAND-CRAFTED SANDWICHES
Minimum of 12 person per order

CHOOSE YOUR BREAD
Croissant (cals: 350)
Biscuit (cals: 200)
Wrap (cals: 290)
English muffin (cals: 130)

CHOOSE YOUR FILLING
Bacon and egg (cals: 170) 4.19 per person
Egg and cheese (cals: 130) 4.19 per person
Fried chicken (cals: 270) 4.19 per person
Tomato and cage-free egg (cals: 90) 4.19 per person
Hot ham and cheese (cals: 120) 4.19 per person
Sausage (cals: 460) 4.19 per person
SNACKS + SWEETS

Personal Snack Pack items packaged individually and bundled together. Sweet Treats individually wrapped.
BREAKFAST A LA CARTE

Yogurt parfait with fresh berries and granola (cals: 250)  5.49 each
Seasonal fresh fruit cup (cals: 60)  4.49 each

PERSONAL SNACK PACKS
Minimum of 12 person per order

MEZZE SPREADS  5.39 per person
Served with crisp vegetables and pita chips (cals: 50-80)
Classic chickpea hummus (cals: 30)
Babaganoush (cals: 50)

CHARCUTERIE BOARD  9.99 per person
A selection of cured meats, cheeses, assorted nuts, dried fruits, and crackers (cals: 70-1200)

CHEESE BOARD  5.49 per person
A selection of hard and soft cheeses with assorted nuts, dried fruits, and crackers (cals: 70-682)

SWEET TREATS
Assorted freshly-baked cookies (cals: 170-210)  2.29 each
House-made fudge brownies (cals: 200)  2.29 each
Cereal Treats
Choice of Trix, Cinnamon Toast Crunch, Cocoa Puffs, or Rice Krispy Treat (cals: 37-690)  2.29 each
Individually wrapped granola bars (cals: 190)  1.99 each
Individually bagged chips (cals: 130-320)  1.99 each
Fresh whole fruit (cals: 30-110)  1.99 each
Fruit & nut energy bars (cals: 110)  1.99 each
BOXED LUNCHES

Complete meals boxed individually.
BOXED LUNCHES
Minimum of 12 person per order

EXPRESS BOX LUNCH
All sandwiches served on chef’s selection of freshly-baked bread with seasonal hand fruit, potato chips, and freshly-baked cookie.

Sandwich Selections
Turkey breast and provolone cheese (cals: 490)
Ham and swiss (cals: 590)
Roast beef and cheddar (cals: 540)
Grilled veggie wrap (cals: 580)
Tuna salad (cals: 580)
Grilled Mediterranean chicken (cals: 730)

10.59 per person

ARTISAN BOX LUNCH
All sandwiches served on chef’s selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections:
Muffuletta vegetarian sandwich (cals: 600)
Mediterranean grilled chicken with sun-dried tomato hummus on ciabatta (cals: 730)
Cajun roast turkey with pepper jack, bermuda onion, cajun mayo (cals: 480)
Classic Italian, pepperoni, capicola, salami and provolone with balsamic on hero (cals: 730)
Avocado, lettuce and tomato on wheat (cals: 450)
Roast beef sub with American cheese, lettuce, tomato and onion (cals: 540)
Turkey, bacon and ranch on wheat with pepper jack cheese (cals: 640)

Side Salads:
House-made chips (cals: 400)
Chickpea tomato salad (cals: 80)
Quinoa and tabbouleh salad (cals: 260)
Small garden salad (cals: 40)

13.69 per person
BOXED SALADS + BOWLS

Complete meals boxed individually.
BOXED SALADS
Minimum of 12 person per order

All salads include artisan crackers, choice of dressing, freshly-baked cookie, and compostable cutlery.

**Turkey avocado cobb** (cals: 450)
Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

**Blackened chicken caesar salad** (cals: 430)
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

**Traditional chef’s salad** (cals: 520)
Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

**Greek salad with grilled chicken** (cals: 730)
Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

**California salmon salad** (cals: 420)
Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette

**Mediterranean grain salad** (cals: 330)
Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion

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BOXED BOWLS
Minimum of 12 person per order

**Chicken Bowl**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with chili lime chicken (cals: 1216)

**Pulled Pork Bowl**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with slow roasted pork carnitas (cals: 1219)

**Barbacoa Bowl**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with beef barbacoa (cals: 1136)

**Vegetarian Bowl**
Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with roasted vegetables (cals: 1136)
BOXED THEME MEALS

All meals are packaged individually and served hot in disposable packaging.
Minimum of 12 people for all boxed theme meals per option.

### Little Italy

| Option 1                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Rustic lasagna (cals: 480), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200) |  |

| Option 2                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Tortellini primavera (cals: 280) freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200) |  |

| Option 3                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Chicken marsala over bed of penne (cals: 380), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200) |  |

| Option 4                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Chicken parmesan over bed of penne (cals: 470), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200) |  |

### Home-Style

| Option 1                          | 10.99 each |  |
|-----------------------------------|------------|  |
| Herb-brined turkey breast with sage gravy (cals: 260), garlic roasted red bliss potatoes (cals: 130), roast brussels sprouts (cals: 45), and fudge brownie (cals: 200) |  |

| Option 2                          | 10.99 each |  |
|-----------------------------------|------------|  |
| Herb and panko crusted salmon (cals: 170), garlic roasted red bliss potatoes (cals: 130), roast brussels sprouts (cals: 45), and fudge brownie (cals: 200) |  |

| Option 3                          | 10.99 each |  |
|-----------------------------------|------------|  |
| Beyond (Beyond Meat Meatloaf) (cals: 259), garlic roasted bliss potatoes (cals: 125), roasted brussels sprouts (cals: 44), and fudge brownie (cals: 200) |  |

### Taste of the South

| Option 1                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Carolina pulled pork with slider rolls (cals: 400), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200) |  |

| Option 2                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Buttermilk fried chicken (cals: 500), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200) |  |

| Option 3                          | 9.99 each |  |
|-----------------------------------|-----------|  |
| Pulled BBQ portabella mushroom with slider rolls (cals: 282), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200) |  |

### Cookout

Minimum of 12 person order

| Pick 1                            | 6.99 per person |  |
|-----------------------------------|-----------------|  |
| Hamburgers (cals: 340)            |  |
| Veggie burgers (cals: 280)        |  |
| Hot dogs (cals: 480)              |  |
| BBQ chicken sandwich (cals: 630)  |  |

**Includes**

Bag of Chips, Pasta salad (cals: 270), lettuce (cals: 0), tomatoes (cals: 0), pickles (cals: 0), onions (cals: 5), condiments (cals: 10-90), and fresh-baked cookies (cals: 170-200)
PREMIUM DINNER BOXES

All meals are packaged individually and served hot in disposable packaging.
**PREMIUM DINNER BOXES**

*Minimum of 12 person order*

- Mixed greens salad with romaine, tomatoes, red onions, croutons and creamy ranch dressing (cals: 390) **3.49 each**
- Classic caesar salad with romaine, parmesan, croutons and caesar dressing (cals: 310) **3.49 each**
- Spinach and strawberry salad with toasted almonds, aged gorgonzola and raspberry vinaigrette (cals: 340) **4.99 each**
- Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, parmesan croutons and bleu cheese vinaigrette (cals: 500) **4.99 each**
- Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (cals: 460) **4.99 each**

**Entrées**

- Airline chicken parmesan with herb risotto and fresh green beans with garlic, tomato and basil (cals: 2910) **21.09 per person**
- Herb crusted chicken breast with parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (cals: 450) **21.09 per person**
- Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (cals: 1080) **28.99 per person**
- Salmon with cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash (cals: 590) **28.29 per person**
- Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (cals: 620) **31.99 per person**
- Broccoli tofu stir fry with brown rice (cals: 380) **16.79 per person**
- Greek lemon polenta with portabella mushroom ragout (cals: 260) **16.79 per person**

**Desserts**

- New York cheesecake with seasonal berries (cals: 350) **6.99 each**
- Chocolate layer cake (cals: 230) **6.99 each**
- Chocolate mousse with seasonal berries (cals: 270) **6.99 each**
BEVERAGES

Bottled Cold Brew  2.99 each
Bottled Tea  2.29 each
Bottled Sodas  2.29 each
Bottled Water  2.29 each
Bottled Orange Juice  2.99 each
Joe-to-Go  21.99 each

*96 oz (12 cups). This is not an individual portion.
POLICIES

To ensure proper delivery/pick up time, place your orders with a 72 hour notice or sooner.

Napkins and disposable cutlery will be provided as needed depending on menu choice and guest count.

Menus are priced for pick up at the GUC. Delivery will be limited to a 5 mile radius of campus for a $25 dollar fee.

All items are packaged in disposable containers and for the individual. When possible recyclable and compostable packaging and flatware will be made available. Groups/Host will be responsible for clean-up and trash removal.

Please let us know if any of your guests have food allergies and/or dietary restrictions; we are happy to accommodate.

Sanitation and safety is of our utmost importance. Please see all labels for quality assurance and temperature on all menu selections that need refrigeration and heating.

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