



CATERING MENU

BON APPÉTIT MANAGEMENT COMPANY
AT
CASE WESTERN RESERVE UNIVERSITY



WHAT ARE YOU ENVISIONING?

An elegant banquet for clients or alumni? Tasty boxed lunches for a meeting or seminar? A fun team-building event or homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit executive catering chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Case Western Reserve University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.

CONTACT & ORDERING

We see ourselves as part of your team, so our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

PLACE AN ORDER ONLINE

Case.catertrax.com

CATERING SALES OFFICE

For assistance or special orders feel free to contact the catering office:

Jennifer Corbin | 216.368.4548 | Jennifer.Corbin@cafebonappetit.com

Ashley Fluty | 216.368.4548 | Ashley.Fluty@cafebonappetit.com



CONTACT & ORDERING CONT.

ORDERING DEADLINES

To ensure availability of service and menu items, please place your orders at least 5 business days in advance of your event. In the event that you place your order inside of this window, we cannot guarantee service, but will make all efforts to accommodate your order.

DELIVERY FEE AND MINIMUM ORDER

For all catering orders under \$50, a delivery fee of \$10 will be charged. All catering menu options require a minimum of 10 attendees for delivery. For any off-site delivery requests, additional fees will be assessed.

CANCELLATION FEE AND LATE CHARGES

In the event that you need to cancel your order within 3 business days prior to your scheduled event, a minimum 35% charge of the projected total will be assessed to cover labor and food that has already been purchased and prepared. Same day cancellations are subject to 100% of the total invoice.

PAYMENT OPTIONS

Prior to booking your event, you will be asked to provide a University speed type or credit card information. After the event, this will be assigned to a Bon Appétit Catering invoice.

GOING GREEN

To decrease the amount of waste within our operations, all disposable plates and bowls are sourced from Going Green Services, which are completely compostable.



CLIENT RESPONSIBILITIES AND POLICIES

LEFTOVERS

We do our best to plan your event so that there will be minimal food left over. Removal of food by guests after an event is strongly discouraged due to food safety concerns. Because of health department regulations, to-go boxes will not be provided.

EQUIPMENT

All catering equipment supplied for your event must be available for pick-up upon the conclusion of the event. It is the responsibility of the client to work with Bon Appétit to return all equipment.

DIETARY RESTRICTIONS

Special menu items for guests with dietary restrictions are available upon request. These requests will need to be made 5 business days in advance of your event.



A SPECIAL THANK YOU TO OUR FARMERS AND ARTISANS

Bowman and Landes - New Carlisle, OH – turkey

Case Western Reserve University Farm - Hunting Valley, OH – fruits and vegetables

Green City Growers – Cleveland, OH – lettuce and herbs

Hartzler Family Dairy – Wooster, OH – milk and butter

Middlefield Original Cheese Co-Op – Middlefield, OH – cheese

Miller Livestock – Kinsman, OH - meat and eggs

New Creation Farm – Chardon, OH - pork and beef

Rainbow Farms – Madison, OH – fruit and vegetables

Shagbark Seed and Mill – Athens, OH – tortilla chips

Stone Oven Bakery – Cleveland, OH – assorted breads

Vegetable Basket Farm – Waynesburg, OH – potato, butternut squash and eggplant

Velvet-View Farmstead - Big Prairie, OH - yogurt

Kernels by Chrissie - Cleveland, OH – popcorn



THINK WELL. LIVE WELL. BE WELL

Case Western Reserve University is known for its academic success and in order to continue performing at these levels, students, faculty, and staff should be fueling their minds with a balanced meal, every day. Whether ordering for a meeting, student event or extracurricular activity, the “Spartan’s Choice” selection featuring the Spartan icon will nourish your mind and body, reducing the likelihood that your event will stall out due to food fatigue.

BREAKFAST

Breakfast meats are often high in sodium and saturated fat – choose more vegan and vegetarian options than animal protein offerings. Try ordering:

- Southwest egg white scramble with pico de gallo
- sliced seasonal fresh fruit and berries
- steel cut oatmeal

LUNCH AND DINNER

Stay fueled up for the rest of the day by choosing options high in fiber and with an assortment of food colors. Consider the following:

- curried cauliflower wrap
- create-your-own ancient grains bar, choosing quinoa, salmon and toppings of your choice

MORNING OR AFTERNOON SNACK

Try choosing the fresh fruit platter or the hummus platter, go all in – incorporate exercise into your meeting using these helpful tips:

- play upbeat music during breaks in order to encourage participants to get moving
- plan a walk – create a post-meal walking meeting or a walking break
- encourage participants to use the stairs whenever possible
- if offering prizes or giveaways, aim for things that encourage wellness such as water bottles, cookbooks, jump ropes, or gym bags



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KNOW WHAT YOU ARE EATING



FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat



VEGAN

Contains absolutely no animal or dairy products.



VEGETARIAN

Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

BREAKFAST

CONTINENTAL

breakfast breads provided | 1.5 pieces per person

9-per person

sliced seasonal fresh fruit and berries, freshly baked seasonal muffins, vegan carrot cake bread, bagels; served with whipped cream cheese, butter, fruit preserves, and house made granola bars

PREMIUM CONTINENTAL

11-per person

petite individual assorted frittata, sliced seasonal fresh fruit and berries, freshly baked seasonal muffins, vegan carrot cake bread, bagels; served with whipped cream cheese, butter, fruit preserves, and house made granola bars

THE SPA

12-per person

local yogurt parfaits with fresh berries and granola, sliced seasonal fresh fruit, vegan carrot cake bread, and house made granola bars

BREAKFAST SANDWICHES AND WRAPS

6.5-per each

maximum of three selections

- candied bacon, aged cheddar, over easy egg, served on an English muffin
- Southwest-style egg, spinach, peppers, onions, and cheese in a wrap V
- egg, applewood smoked bacon, cheddar cheese, served on a croissant
- egg, spinach, tomato, and avocado in a wrap V
- egg white, avocado, arugula and tomato served on croissant V
- egg, apple-chicken sausage, cheddar cheese, and roasted Roma tomato on a whole wheat wrap
- ****special request**** grilled banana & peanut butter sandwiches VG



BREAKFAST CONT.

A LA CARTE SELECTIONS

local yogurt parfaits with fresh berries and granola | 5-per person

sliced seasonal fresh fruit and berries platter | 5-per person

assorted fresh berries only | 5-per person

seasonal hand fruit | 2-each

prepackaged yogurt selection | 2.5-each

prepackaged granola bars, house made granola bars, chocolate date bars | 2.5-each

steel cut oatmeal bar | 8-per person

includes raisins, brown sugar, dried cranberries and cinnamon

create-your-own hot breakfast buffet | 18.5-person

selection of two entrees and two sides. Includes fresh fruit and berries, seasonal muffins, assorted pastries, vegan carrot cake bread

entrées

scrambled eggs ↓ G V

cheddar egg scramble ↓ G V

Southwest-style egg white scramble with pico de gallo ↓ G V

candied bacon, aged cheddar, and scallion frittata ↓ G

spinach, tomato, mushroom, and feta frittata ↓ G V (available VG)

vanilla French toast with fresh berries, whipped butter, and maple syrup V

pancakes with fresh berries, whipped butter, and maple syrup V

banana chocolate chip pancakes ↓ G VG

sides

applewood smoked bacon (2) ↓ G

local pork sausage ↓ G

turkey sausage links ↓ G

Impossible breakfast sausage patties ↓ G VG

home fries ↓ G VG

potatoes O'Brien ↓ G VG



BREAKFAST CONT.

BREAKFAST PASTRIES

one selection per dozen

muffins | 14.5-per dozen

double chocolate chip

blueberry

blueberry ↓ G

lemon poppy seed

banana oat

apple cinnamon

bagels | 16-per dozen

assorted Einstein Bros. Bagels

served with cream cheese, butter, and fruit preserves

Danishes and croissants | 16-per dozen

cinnamon rolls

cheese Danish

cherry Danish

butter croissant

chocolate croissant

scones | 12.5-per dozen

chocolate chip

herb and feta

orange cranberry

carrot cake bread VG | 11-per 10 slice loaf



LUNCH PLATTERS

ASSORTED DELI PLATTER

80- small platter – serves up to 10 guests

160- medium platter – serves up to 20 guests

240- large platter – serves up to 30 guests

includes house made kettle chips

assorted sliced deli turkey, ham, roast beef, and grilled vegetables. Served with sliced cheddar and Swiss cheese, lettuce, sliced tomato, and red onion, pickles, mustard, mayonnaise, sliced white bread, and sliced wheat bread.

PREMIUM SANDWICH PLATTER

20- per person | served with your choice of three sandwiches, two salad selections, and house made kettle chips

made-without-gluten-containing ingredients available upon request

CWRU turkey club

locally smoked turkey, bacon, lettuce, tomato, and avocado aioli on 9-grain bread

locally smoked turkey & brie croissant

locally smoked turkey breast, brie cheese, apple butter, and frisée on croissant

Milan ciabatta

capicola, sopressa, pickled hot peppers, arugula, fresh mozzarella, and aioli on ciabatta

honey ham sub

sliced local ham, Swiss cheese, frisée, sliced tomato, and honey mustard on soft Italian bread

smoked tuna salad

smoked skipjack tuna, caper aioli, tomato, and frisée on ciabatta

Southwest chicken wrap

fajita grilled chicken, sliced peppers and onions, pepper jack cheese, leaf lettuce, and cilantro avocado spread

grilled chicken club

grilled chicken breast, bacon, Swiss cheese, frisée, tomato, and honey mustard on ciabatta



LUNCH PLATTERS CONT.

PREMIUM SANDWICH PLATTER CONT.

roast beef Havarti

roast beef sliced rare, horseradish aioli, dill Havarti, caramelized onion, and arugula on baguette

curried cauliflower wrap – VG

pickled red cabbage, baby kale, and a cucumber cauliflower raita in grilled spinach tortilla

smokey honey mustard BBQ tempeh – VG

house made slaw, pickles, and shaved red onion on ciabatta

vegetable pita – V

seasonal grilled vegetables, frisée, cucumber, red pepper hummus, tomato, and feta in a grilled pita



LUNCH

SALADS

served bulk side portions

DELUXE SALADS

side portions – 4

local garden salad

grape tomato, cucumber, julienned carrot, and balsamic vinaigrette ↓ G VG

Caesar salad

Romaine hearts, Parmigiano Reggiano, garlic croutons, and creamy garlic dressing V

PREMIUM SALADS

side portions – 5

tortellini salad

grilled artichokes, spinach, shaved Parmesan, sliced pepperoncini, black olives, and creamy Italian dressing V

panzanella bread salad

local greens, red onion, baby tomato, cucumber, feta, and Mediterranean vinaigrette V

baby kale & frisée salad

strawberries, cucumbers, blue cheese, sunflower seeds, and strawberry balsamic vinaigrette ↓ G V

Asian-style spinach salad

Napa cabbage, Mandarin oranges, julienned carrot, enoki mushrooms, edamame, and sesame ginger dressing ↓ G VG

quinoa and arugula salad

red onion, tomato, cucumber, scallion, watermelon radish, marinated feta, and olive oil-lime vinaigrette ↓ G V

curried wheatberry salad

golden raisins, scallion, sliced apples, toasted almonds, and yogurt vinaigrette V



LUNCH

SOUPS

8 ounce portions | 8-per person

includes house-made rolls and whipped butter

fire roasted tomato basil ↓ G VG

spicy sausage, white bean & kale ↓ G

beef, turkey or vegetarian chili ↓ G

sour cream, cheddar cheese, scallions and red onions

loaded baked potato ↓ G

clam chowder ↓ G



BOX IT!

SANDWICHES

maximum of 3 sandwich selections | 16-per person

choose from the selection of premium sandwiches from pages 13 and 14 and make it a boxed lunch; served with assorted bagged chips, and a freshly baked cookie

substitute house made kettle chips – 1 – per person

substitute house made brownie – 1- per person

substitute fruit cup for chips or cookie – 4.5 – per person

add hand fruit – 2 – per person

add local greens side salad – 4 – per person

ENTRÉE SALADS

maximum of 3 salad selections | 15-per person

choose any three of our salad selections from page 15 and make it a boxed lunch; served with a house made roll and a freshly baked cookie

add your choice of chicken or crispy smoked tofu – 5-per person

add herb-roasted salmon – 6-per person

substitute house made brownie – 1-per person

add fruit cup – 4.5-per person

add hand fruit – 2-per person

add house made kettle chips – 1-per person



CUSTOM EATS

CREATE-YOUR-OWN SALAD BAR | 19-per person

served with house made rolls and whipped butter; includes your choice of two greens, two proteins, six toppings, and two house made dressings

greens

spring mix
Romaine
spinach

proteins

grilled chicken breast ↓ G
marinated grilled flank steak ↓ G
crispy smoked tofu ↓ G VG
lemon herb-roasted salmon ↓ G

toppings

European cucumbers
diced hard boiled egg
broccoli
black beans
sunflower seeds
crumbled blue cheese
feta cheese
grape tomato
shredded carrots
Kalamata olives
toasted chickpeas
croutons
Parmesan cheese
shredded cheddar
roasted corn

dressings

Caesar ↓ G V
ranch ↓ G V
Mediterranean vinaigrette ↓ G V
balsamic vinaigrette ↓ G VG
fat free Italian ↓ G VG



CUSTOM EATS CONT.

CREATE-YOUR-OWN ANCIENT GRAINS BAR | 21-per person

served with Mediterranean vinaigrette ↓ G V

grains

Asian-spiced quinoa ↓ G VG

curried red lentils ↓ G VG

cilantro lime farro VG

lemon scallion wheat berry VG

proteins

herb grilled chicken ↓ G

sweet soy skirt steak ↓ G

lemon pepper grilled salmon ↓ G

crispy smoked tofu ↓ G VG

toppings

kale

chopped green onion

red bell pepper

avocado

tomatoes

cucumber

spinach

edamame

feta

cilantro

toasted chickpeas



CUSTOM EATS CONT.

CREATE-YOUR-OWN BAKED POTATO BAR | 13-per person

served with locally grown golden potatoes

standard toppings

butter

scallions

fresh broccoli

sour cream

chopped bacon

shredded cheddar

premium toppings | 4.5-per person

minimum of 10 four ounce side portions

beef chili

pulled pork

chili ✓

grilled chicken



CUSTOM EATS CONT.

CREATE-YOUR-OWN PASTA BAR | 22-per person

includes choice of two proteins, two pastas, and two sauces served with house made Caesar salad and garlic bread

pasta

penne VG

bow tie VG

cheese tortellini V

linguine VG

macaroni VG

penne ↓ G

proteins

grilled chicken breast ↓ G

Sicilian meatballs

Italian sausage ↓ G

tofu ↓ G VG

breaded chicken breast

turkey meatballs

Impossible soy-based meatballs ↓ G VG

sauce

marinara ↓ G VG

alfredo ↓ G V

marsala ↓ G VG

nut-free pesto ↓ G VG



CUSTOM EATS CONT.

CREATE-YOUR-OWN PIZZA BAR

22-per half sheet three cheese pizza | 24 square pieces (recommended 3-4 pieces per person)

21.5-per two 9" three cheese pizzas ↓ G

sauce

red ↓ G VG

alfredo ↓ G V

nut-free pesto ↓ G VG

Buffalo ↓ G VG

barbecue

aglio e olio ↓ G VG

standard toppings | 2 each

olive

onion

tomato

broccoli

bell pepper

banana pepper

basil

spinach

mushroom

pineapple

squash

zucchini

premium toppings | 3 each

local sausage

local ham

pepperoni

grilled chicken

bacon

blue cheese

feta

three cheese blend

cheese VG



HOT BUFFETS

available for both lunch and dinner

BACKYARD BARBECUE | 27-PER PERSON

FIRST

local greens garden salad with house made buttermilk ranch dressing ↓ G V

ENTRÉES

roasted beef brisket ↓ G

bone-in fried chicken

SIDES

local cheddar macaroni and cheese V

garlic herb-grilled corn on the cob ↓ G VG

house made corn bread V

FROM THE EAST | 25-PER PERSON

FIRST

spinach salad with Napa cabbage, Mandarin oranges, julienned carrot, enoki mushrooms, edamame, and sesame ginger dressing ↓ G VG

ENTRÉES

ponzu seared salmon ↓ G

sesame chicken

SIDES

Korean-style sesame baby bok choy ↓ G VG

jasmine rice ↓ G VG



HOT BUFFETS CONT.

available for both lunch and dinner

SPARTAN | 21-PER PERSON

FIRST

panzanella bread salad with local greens, red onion, baby tomato, cucumber, feta, and Mediterranean vinaigrette **V**

ENTRÉE | BUILD-YOUR-OWN GYRO

pita bread, shaved lettuce, sliced tomato, red onion, and tzatziki sauce

grilled, marinated sliced chicken **↓ G**

Impossible soy-based gyro slices **↓ G VG**

SIDES

broccolini and baby tomatoes **↓ G VG**

herb-roasted tri-color fingerling potatoes **↓ G VG**

fresh sliced bread with olive oil butter **V**

MEXICAN | 22-PER PERSON

FIRST

Mexican chopped salad with local greens, black beans, corn, tomatoes, red onions, cheddar, crisp tortillas, and cilantro-lime ranch **↓ G V**

ENTRÉE | CHOICE OF TWO PROTEINS

beef fajitas **↓ G**

chicken fajitas **↓ G**

Impossible soy-based ground meat **↓ G VG**

tofu **↓ G VG**

SIDES

charro beans **↓ G VG**

cilantro-lime rice **↓ G VG**

sour cream **V**

shredded cheddar cheese **↓ G V**

salsa Mexicana served with tortilla chips **↓ G VG**



HOT BUFFETS CONT.

available for both lunch and dinner

ITALIAN | 22-PER PERSON

FIRST

Caesar salad with romaine hearts, Parmigiano Reggiano, garlic croutons, and creamy garlic dressing V

ENTRÉE

Romesco chicken with stewed tomatoes and peppers ↓ G

pesto grilled eggplant Parmesan ↓ G V

SIDES

cheese tortellini pomodoro with wilted greens and Parmesan V

lemon-garlic grilled asparagus ↓ G VG

garlic focaccia bread



HOT BUFFETS CONT.

CREATE-YOUR-OWN HOT BUFFET | 28-PER PERSON

served with house made rolls and whipped butter

includes your choice of one salad, two entrées, and two sides

SALADS

local garden salad with grape tomato, cucumber, and julienned carrots, and balsamic vinaigrette ↓ G VG

Caesar salad with romaine hearts, Parmigiano Reggiano, garlic croutons, and creamy garlic dressing V

panzanella bread salad with local greens, red onion, baby tomato, cucumber, feta, and Mediterranean vinaigrette V

spinach salad with Napa cabbage, Mandarin oranges, julienned carrot, enoki mushrooms, edamame, and sesame ginger dressing ↓ G VG

ENTRÉES

hoisin grilled flank steak ↓ G

slow roasted beef brisket in jus ↓ G

harissa grilled chicken breast ↓ G

honey-lemon and tarragon chicken breast ↓ G

chicken Marsala

maple brined turkey ↓ G

lemon-dill seared salmon ↓ G

curried grilled cauliflower steak ↓ G VG

grilled pesto eggplant Parmesan ↓ G VG

SIDES | STARCHES

truffled chive whipped potatoes V

multi colored fingerling potatoes ↓ G VG

spinach & artichoke risotto ↓ G V

baked potatoes ↓ G VG

sour cream & butter on the side

macaroni & cheese V

SIDES | VEGETABLES

roasted Brussels sprouts & shallots ↓ G VG

grilled asparagus & baby carrots ↓ G VG

korean-style sesame baby bok choy ↓ G VG

roasted tri-colored cauliflower ↓ G VG

white-bean Tuscan vegetable ragout ↓ G VG

BREAKS AND SNACKS

HEALTHY CHOICE | 6-PER PERSON

selection of seasonal whole fruit, house made granola bars, and individual trail mix bags

SOUTH OF THE BORDER | 9-PER PERSON

includes fresh corn tortilla chips and plantain chips

choice of three dips

guacamole, salsa Mexicana, queso de gallo, salsa verde, and black-bean and corn salsa

CHOCOLATE BREAK | 8-PER PERSON

chocolate dipped strawberries, black and white shortbreads, mini chocolate tortes, and mini chocolate fudge bites

HUMMUS AND CRUDITÉS PLATTER | 9-PER PERSON

assorted seasonal vegetables with traditional hummus, spinach and artichoke spread, ranch dip, and fresh baked pita chips

LOCAL CHEESE BOARD | 10-PER PERSON

selection of local cheeses with fresh grapes and berries, assorted crackers, and toasted sliced baguette

ANTIPASTO | 11-PER PERSON

shaved Italian meats, assorted cheeses, grilled vegetables, and roasted peppers, and olives with crostini and grissini breadsticks

BUILD-YOUR-OWN BRUSCHETTA BAR | 9-PER PERSON

traditional bruschetta, olive tapenade, and pesto with crostini



DESSERTS

one flavor per dozen

COOKIES | 15-PER DOZEN

chocolate chip

oatmeal

sugar

rosemary and sea salt

banana chocolate chip *VG*

MINI SHORTBREAD COOKIES | 14-PER DOZEN

matcha

lemon

raspberry

BROWNIES AND BARS | 16-PER DOZEN

chocolate brownies

blondies

lemon bars

MINI DESSERT SHOOTERS | 20-PER DOZEN

strawberry and lemon shortcake

tiramisu

chocolate mousse *VG*

DESSERT HUMMUS AND TREATS | 9-PER PERSON

dark chocolate hummus

strawberries

banana chips

pretzels

cinnamon baked pita chips



DESSERTS CONT.

one flavor per dozen

MINI TARTS | 18-PER DOZEN

fresh fruit tart

chocolate truffle tart

blueberry and lemon curd tart

CHOCOLATE TRUFFLES | 24-PER DOZEN

chocolate

raspberry

coconut *VG*

CUPCAKES | 24-PER DOZEN

yellow

chocolate

lemon

banana

red velvet

banana *VG*

chocolate *VG*

MINI CHEESECAKES | 21-PER DOZEN

cherry

chocolate

New York-style

MINI MACARONS | 26-PER DOZEN

banana

vanilla bean

salted caramel



DESSERT CONT.

SPECIALTY CAKES | 20-PER DOZEN

raspberry torte

chocolate mousse torte

lemon torte

chocolate cake VG

CAKE

28-per 10 inch cake | serves 12-16

48-per half sheet | serves 30-40

98-per full sheet | serves 50-80

made without gluten containing ingredient cakes or cupcakes can be made upon request

FLAVORS

yellow

chocolate

mocha

lemon

banana

red velvet

banana VG

chocolate VG

FROSTING

buttercream

chocolate buttercream

cream cheese



BEVERAGES

unsweetened iced tea | 20-per gallon

lemonade | 20-per gallon

cranberry or orange juice | 20-per gallon

seasonal signature punch | 25-per gallon

Starbucks regular and decaffeinated coffee | 30-per gallon

includes creamers, sugars, stirrers, sleeves, sliced lemon and honey

Numi assorted hot teas | 30-per gallon

includes creamers, sugars, stirrers, sleeves, sliced lemon and honey

assorted diet and regular Pepsi products | 2.5-each

Bubly | 2.5-each

blackberry, strawberry, cherry, pineapple, lemon lime, blueberry, coconut

bottled water | 2.5-each

bottled apple and orange juice | 3-each

Pure Leaf iced tea – assorted flavors | 3.5-each

Aqua fresca | 5-per gallon

water infused with seasonal fruit and natural essence

choice of cucumber-mint, strawberry-thyme, lemon-lime and orange, mixed berry, or apple-pear

