BREAKFAST BUFFETS

PER PERSON PRICING INCLUDES:

Freshly Brewed Coffee, Hot Tea, Orange Juice, Water & Food Table Linens Gluten Free and Dairy Free options available upon request.

Sunrise Buffet

Fritta CHOOSE TWO OPTIONS:

- · Egg, Sausage, Spinach, Potato, Cheese
- · Egg, Bacon, Tomato, Green Onion, Parmesan
- · Egg, Spinach, Mushroom, Cheese
- · Egg, Four Cheese
- Egg, Pepperjack, Carnitas, Salsa Verde Fruit Platter Breakfast Pastries Rosemary Breakfast Potatoes Maple Sausage Links

Early Bird Continental

Fresh Fruit Platter CHOOSE TWO OPTIONS:

- · Freshly Baked Muffins
- · Breakfast Pastries
- \cdot Scones
- · Cinnamon Rolls
- · Breakfast Breads
- · Gluten Free Muffins on request

Handhelds

Burrito CHOOSE ONE OPTION

- · Egg, Cheese & Potato Burrito
- · Bacon, Egg, Cheese & Potato Burrito
- · Sausage, Egg, Cheese & Potato Burrito
- or

Sandwich CHOOSE ONE OPTION

- · Egg & Cheese Croissant
- · Bacon, Egg & Cheese Croissant
- · Sausage, Egg & Cheese Croissant

Hearty Start

- · Fresh Fruit
- · Greek Yogurt & Granola
- · Hardboiled Eggs
- · Cheese & Sausage Skewers

Morning Sweets

- Breakfast Breads
- · Assortment of freshly baked sweets



11

9.25

BREAKFAST BUFFET pricing includes set-up, Buffet linens and post event clean up. High quality disposable plates, napkins and silverware are included in prices. **SUNRISE BUFFET** also includes guest table linens.

Delivery charges & location fees may apply.

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Catering attendants are available for an additional \$20.00/hour per attendant to assist with serving food. Extra table linens \$5.95 each.

10.75

13.75

5.25



WORKING LUNCH

CHOOSE: 1 SANDWICH/WRAP & 1 SALAD OR 2 HALF SANDWICHES/WRAPS & 1 SALAD 14.75

Includes Assorted Cookies, Water, Choice of Beverage & Food Table Linens

MINIMUM 20 GUESTS

SANDWICH OR WRAP PLATTERS

Turkey Club Croissant Roast Turkey, Pepper Jack, Applewood Bacon, Lettuce, Ranch Mayo

Tuscan Chicken Sliced Deli Chicken, Provolone Cheese, Lettuce, Pesto Mayo on Soft Roll

Southwest Chicken Wrap

Sliced Deli Chicken, Pepper Jack Cheese, Lettuce, Tomato, Chipotle Mayo on a Soft Roll

BBQ Chicken Wrap

Southwest Tortilla filled with BBQ Chicken, Corn Salsa, Lettuce, Cheese, Chipotle Mayo

Classic Caesar Wrap

Chopped Romaine Lettuce, Grilled Chicken, Shaved Parmesan, Toasted Pepitas, Caesar Dressing

Hummus Grilled Vegetable Wrap (V)

Roasted Red Pepper Hummus, Marinated Grilled Sliced Vegetables, Garlic Mayo

ALL ITEMS can be made without cheese. ALL SALADS can be made vegetarian with plant-based "Chick'N".

Special diet requests welcome.

SALAD PLATTERS

Chicken Berry Almond (NGA)

Crisp Market Greens, Grilled Chicken, Strawberries, Blueberries, Shaved Parmesan, Toasted Almonds, Raspberry Vinaigrette

Asian Almond Chicken

Crisp Asian Chopped Greens, Soy Ginger Chicken, Mandarin Oranges, Toasted Almonds, Edamame, Ginger Sesame Dressing

Classic Chicken Caesar

Chopped Romaine Lettuce, Grilled Chicken, Shaved Parmesan, Toasted Pepitas, Cherry Tomatoes, Garlic Croutons, Caesar Dressing

Baja Chicken Salad (NGA)

Crisp Market Greens, Cilantro Lime Marinated Chicken, Black Bean Corn Relish, Tortilla Strips, Cotija Cheese, Chipotle Ranch Dressing

BEVERAGES (CHOOSE 1)

- · Iced Tea/Sweet Tea
- · Arnold Palmer
- \cdot Lemonade
- · Strawberry Lemonade
- · Coffee

Add a second beverage (+ \$1/PER PERSON)



BOXED LUNCH

CHOICE OF 2 OPTIONS 10.50

Includes Salad, Sandwich or Wrap, Chips, Cookie & Bottled Water

SANDWICH OR WRAP

Turkey Club Croissant

Roast Turkey, Pepper Jack, Applewood Bacon, Lettuce, Tomato Marmalade, Ranch Mayo on Croissant

Tuscan Chicken

Sliced Deli Chicken, Provolone Cheese, Lettuce, Tomato Marmalade, Pesto Mayo on Herbed Foccacia

BBQ Chicken wrap

Southwest Tortilla filled with BBQ Chicken, Corn Salsa, Lettuce, Cheese Chipotle Mayo

Hummus Grilled Vegetable (V)

Roasted Red Pepper Hummus, Marinated Grilled Sliced Vegetables, Garlic Mayo on Soft Roll

Turkey & Cheese (NGA)

Sliced Turkey, Provolone Cheese, Lettuce and Tomato, Mayo on Gluten Free Bread



SALADS INDIVIDUALLY WRAPPED

Chicken Berry Almond (NGA)

Crisp Market Greens, Grilled Chicken, Strawberries, Blueberries, Shaved Parmesan, Toasted Almonds, Raspberry Vinaigrette

Asian Almond Chicken

Crisp Asian Chopped Greens, Soy Ginger Chicken, Mandarin Oranges, Toasted Almonds, Edamame, Ginger Sesame Dressing

Classic Chicken Caesar

Chopped Romaine Lettuce, Grilled Chicken, Shaved Parmesan, Toasted Pepitas, Cherry Tomatoes, Garlic Croutons, Caesar Dressing

Baja Chicken Salad (NGA)

Crisp Market Greens, Cilantro Lime Marinated Chicken, Black Bean Corn Relish, Tortilla Strips, Cotija Cheese, Chipotle Ranch Dressing

> ALL ITEMS can be made without cheese. ALL SALADS can be made vegetarian with plant-based "Chick'N".

> > Special diet requests welcome.

BOXED LUNCHES can be delivered - delivery charge based on size & location. BOXED LUNCHES can be picked up at no charge.

THEMED BUFFETS

CHOICE OF 1 BUFFET OPTION & 1 DESSERT OPTION

Buffets include high quality disposables, linen draped buffet tables, guest table linens, setup, service and cleanup (CHINA AVAILABLE + \$2)

Island Fare

19.25

Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6)

Jamaican Jerk Chicken Macadamia Crusted Chicken Island Slow Roasted Pork Grilled Salmon, Mango Salsa (+ **\$2**)

INCLUDED SIDES

Pineapple Rice Island Mac Salad Hula Hula Slaw Hawaiian Rolls

Taste Of The South

19.25

Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6) BBQ Chicken Pulled Pork

Smoked Brisket (+ \$1)

INCLUDED SIDES

Market Salad & Ranch Green Chili Mac N Cheese Loaded Mashed Potatoes Cornbread Muffins



Pacific Rim

Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6) Teriyaki Chicken Teriyaki Glazed Tri Tip (+ \$2) 19.25

19.25

INCLUDED SIDES

Asian Chopped Slaw Fried Rice Sesame Green Beans



Cucina Italiana Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6)

Chicken Parmesan & Pasta Marinara Chicken Picatta & Orzo Pasta Primavera Lasagna Classico Chicken Pasta Alfredo & Penne Pasta Marinara Pasta Marinara, Meatballs & Italian Chicken

INCLUDED SIDES

Caesar Salad Seasonal Vegetables Italian Bread

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PROVIDER CATERING

THEMED BUFFETS (CONT.)

CHOICE OF 1 BUFFET OPTION & 1 DESSERT OPTION

Buffets include high quality disposables, linen draped buffet tables, guest table linens, setup, service and cleanup (CHINA AVAILABLE + \$2)

Fiesta

18.25

Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6)

Fajitas Chicken or Beef (+ **\$4**) Enchiladas - Chicken Verde & Classic Cheese Street Tacos - Carnitas & Chicken

INCLUDED SIDES

Cilantro Rice, Charro Beans Baja Market Salad, Citrus Lime Vinaigrette Chips & Salsa



The Classics

19.25

Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6) Herb Roasted Chicken, Pan Jus Roasted Chicken, Orange Honey Chipotle Glaze Classic Roast Turkey & Stuffing, Pan Gravy Roast Tri-Tip, Mushroom Demi (+ \$2) Balsamic Glazed Flank Steak (+ \$4) Grilled Salmon with Lemon Beurre Blanc (+ \$3)

INCLUDED SIDES

Boursin Mashed Potatoes or Scalloped Potatoes Seasonal Vegetables Rolls & Butter Seasonal Feast Include Choice Of Entree, Sides, Dessert And Beverage CHOOSE 1 ENTREE (SECOND ENTREE + \$6) Roast Turkey & Cranberry Sauce Glazed Ham with Pineapple Chutney Prime Rib (+ \$6)

INCLUDED SIDES

Mashed Potatoes & Pan Gravy Corn Bread Stuffing Sweet Potato & Green Bean Casserole Seasonal Green Salad Rolls & Butter, Assorted Pies



Grill Out Include Choice Of Entrees, Sides, Dessert And Beverage CHOOSE 2 ENTREES Hamburger or Cheeseburger Hot Dog Hot Links

INCLUDED SIDES

Loaded Potato Salad Mac Salad Cheese & Toppings Tray

16.50

22.50

CHOOSE 1 TREATS

Assorted Cookies Brownies & Bars



THEMED BUFFETS (CONT.)

CHOICE OF 1 BUFFET OPTION & 1 DESSERT OPTION

Buffets include high quality disposables, linen draped buffet tables, guest table linens, setup, service and cleanup (CHINA AVAILABLE + \$2)

DESSERT CHOOSE ONE OPTION

Cheesecakes

Cheesecake & Berries Cheesecake Lemon Blueberry Cheesecake Chocolate Raspberry Cheesecake Key Lime Cheesecake Red Velvet

Banquet Cake Squares

Chocolate Cake Strawberry Whipped Cream Cake Lemon Raspberry Cake Carrot Cake

Pies

Assorted Fruit Pies Assorted Cream Pies

Bars

Assorted Bars

- · 7 Layer
- \cdot Lemon
- \cdot Oatmeal
- \cdot Brownies

Fresh Baked Cookie Assortment

- \cdot Chocolate Chip
- · Rocky Road
- \cdot Oatmeal
- Sugar



THEMED BUFFET pricing includes set-up, food table linens and post event clean up. High quality disposable plates, napkins and silverware are included in prices. Delivery charges and location fees may apply.

CHEF'S CHOICE of special diet option included with every meal.

Pricing based on groups of **20 OR MORE**. Additional fees may apply for lower guest counts.

China available in Dining Commons. All other locations China **\$3 PER PERSON**.



PLATED ENTRÉES

INCLUDES CHOICE OF SALAD, COMPOSED ENTREE, DESSERT & BEVERAGE

Priced Per Person

SALADS CHOOSE ONE OPTION

Deconstructed Caesar Salad

Crisp Romaine, Shaved Parmesan, Grape Tomatoes, Toasted Pepitas, Classic Caesar Dressing

Farmer's Market Salad

Seasonal Greens, Shaved Carrots, Cucumber, Grape Tomatoes, Crumbled Fetta, Dried Cranberries, Candied Walnuts

Spring Berry Salad

Baby Greens, Shaved Asiago Cheese, Roasted Almonds, Raspberry Vinaigrette

Golden Beet & Citrus Salad

Crisp Greens, Watermelon Radish, Candied Hazelnuts, Parmesan, Orange-White Balsamic Vinaigrette

ENTRÉES - FROM THE AIR 21.00 PER PERSON

Roasted Chicken Breast Herb Chicken Jus, Truffle Yukon Gold Potato Mash, Local Vegetables

Citrus Herb Chicken Blistered Tomato Garlic Relish, Rice Pilaf, Local Vegetables

Chicken Limone Picatta Sauce, Orzo Pasta Primavera, Local Vegetables

Chicken A La France Provencal Sauce, Herb Roasted Potatoes, Local Vegetables

ENTRÉES - FROM THE SEA MARKET PRICE PER PERSON

Grilled Salmon Citrus Beurre Blanc, Herbed Cous-Cous, Seasonal Vegetables

Seared Chilean Sea Bass

MP

23





PLATED ENTRÉES (CONT.)

INCLUDES CHOICE OF SALAD, COMPOSED ENTREE, DESSERT & BEVERAGE

Priced Per Person

ENTRÉES - FROM THE SEA MARKET PRICE PER PERSON

Petite Filet Mignon	MP
Demi Glace, Au Gratin Potatoes, Toasted Almond Haricot Verts, Caramelized Shallots	
Braised Beef Short Ribs Mushroom Demi, Garlic Mashed Potatoes, Seasonal Vegetables	25.50
Apple Walnut Pork Loin	23

Au Gratin Potatoes, Herbed Baby Carrots

ENTRÉES - FROM THE EARTH 21.00 PER PERSON

Cauliflower Steak Italian Salsa Verde, Lemon Thyme Smashed Potato, Springtime Succotash

Quinoa Primavera Stuffed Acorn Squash Root Vegetable Mash, Herbed Baby Carrots



ENTRÉES - DUETS MARKET PRICE PER PERSON

Petite Filet Mignon & Seabass	MP
Mushroom Demi, Meyer Lemon Cream Sauce,	
Boursin Mashed Potatoes, Roasted Asparagus	

Braised Beef Short Rib & Chicken Provencal

Chive Parmesan Mash, Local Roasted Vegetables

32



PLATED ENTRÉES (CONT.)

INCLUDES CHOICE OF SALAD, COMPOSED ENTREE, DESSERT & BEVERAGE Priced Per Person

DESSERT CHOOSE ONE OPTION

Decadent Chocolate Cake Lemon Raspberry Layered Cake Vanilla Bean Creme Brulee & Berries Pineapple Upside Down Cake Vanilla Panna Cotta & Berries



Iced Tea Lemonade Strawberry Lemonade Arnold Palmer Coffee Station Available for (+ **\$2/PER PERSON**)



PLATED MEAL pricing includes guest linens, cloth napkins, guest place settings with china, catering staff for dinner service and post event clean up.

CHEF'S CHOICE of special diet option included with every meal.

Salads and desserts are pre-set prior to event unless otherwise requested.

Additional fees will apply for any extra place settings over guaranteed guest amount. Location fees may apply.

Pricing based on groups of 20 or more. Additional fees may apply for lower guest counts.

RECEPTION APPETIZERS

Whether you are hosting a heavy appetizer reception or pre-dinner appetizers, the Artisan Cheese Display is a great start to build upon. There is a large assortment of hot and cold appetizers to build a reception to fit your event needs.

PRICING PER PERSON INCLUDES FOOD TABLE LINENS, HIGH QUALITY DISPOSABLES, ONE BEVERAGE & WATER STATIONS, SET UP AND CLEAN UP

Artisan Cheese Display

8.75pp

MIN. 20 GUESTS

Handcrafted Cheeses, Rustic Flatbreads, Delicious Spreads, Savory Crisps, Grapes, Dried Fruit

Celebration • Artisan Cheese Display • 1 Hot Appetizer • 1 Cold Appetizer • 1 Sweet Treat • 1 Beverage	14.25	
Presidential • Artisan Cheese Display • 2 Hot Appetizers • 2 Cold Appetizers • 1 Sweet Treat • 1 Beverage	18.75	
Palm Sandwiches (2 PER PERSON) Fresh Chips & Dips, Freshly Baked Cooki	15.50 es, Choice	

of 1 Beverage & Water Station.



RECEPTION APPETIZERS (CONT.)

COLD PRICED BY THE DOZEN		HOT PRICED BY THE DOZEN	
Stix (CHOOSE ONE OPTION:) • Antipasto Skewers • Caprese Skewers • Fruit Skewers • Melon, Mozzarella, Blackberry Skewers • Buffalo Chicken Bites	27	Stix (CHOOSE ONE OPTION:) • Thai Chicken Skewers • BBQ Chicken Skewers • Island Shrimp Skewers • Grilled Seasonal Vegetable Skewers • Mozzarella Sticks & Marinara	24.50
Pinwheels • Turkey Club • Buffalo Chicken • Italian • Hawaiian	25	 Brussel Sprouts Lollipop, Pepper Jam Meatballs (CHOOSE ONE OPTION:) Italian Meatballs Asian Meatballs Chipotle Meatballs 	24.50
Palm Sandwiches (CHOOSE ONE OPTION:) • Turkey Club • Chicken Salad • Ham & Cheese	27	Swedish Meatballs Sweet N' Sour Meatballs Bites (CHOOSE ONE OPTION:)	24.50
 Ham & Cheese Toasts (CHOOSE ONE OPTION:) Classic Tomato Bruschetta Wild Mushroom & Brown Butter Ricotta & Basil Ricotta & Balsamic Strawberries Goat Cheese & Fig Jam, Caramelized Onions Ricotta, Apple, Honey Walnut Bacon Jam & Ricotta Havarti, Ham, Pear & Honey 	22	 Mac & Cheese Bites Pretzel Bites & Cheddar Dip Crispy Chicken Bites Summer Squash, Pimento & Bacon Jam Bites Sweet Potato, Guacamole & Bacon Bites Loaded Potato Bites Shrimp Ceviche, Avocado & Tomato Bites Sweet & Spicy Phyllo Poppers & Jalapeno Jam Sweet Pepper Poppers, Black Bean Corn Relish 	
 · Lemon Ricotta, Grilled Peach Sweet Treats (CHOOSE ONE OPTION:) · Cookies · Bars & Brownies 	13.50 19	Tartlets (CHOOSE ONE OPTION:) • Mushroom • Florentine • Crab	24.50
		Sliders (CHOOSE ONE OPTION:) • Pulled Pork • Crispy Chicken Ranch • BBQ Beef • Grilled Veggie	35

MEETINGS AND BREAKS

Build your own meeting or break, our Catering Department can assist you with selecting the best items for your group.

MINIMUM 20 GUESTS

BAKERY	
PRICED BY THE DOZEN	
Muffins	17.50
Danish	16.50
Scones	16.50
Cinnamon Rolls	16.50
Cookies	13
Bars & Brownies	18.75
Bagels & Cream Cheese	24

BEVERAGES PRICED BY THE GALLON

Coffee / Decaf (12 SERVINGS)	23
Confee / Decar (12 SERVINGS)	23
Iced tea / sweet tea (12 SERVINGS)	18
Lemonade (12 SERVINGS)	18
Regular Lemonade, Strawberry Lemonade, Jalapeño	
Limeade	
Orange juice (12 SERVINGS)	18
Hot Chocolate	17

1 GALLON = (16 SVG) HOT, (12 SVG) COLD

BEVERAGES PRICED PER ITEM

Bottled waters

Value (1602 or 802 options)	2.25
Dasani	2.50
Aqua Pana (500mL)	3.25
Bottled sodas	2.75
Canned sodas	1.95
Hot Water/Tea Bags (EACH)	1

DELIVERY FEES based on location and size of event.

PLATTERS FEEDS 15-20

Trio of Dips & Chips	35
Tortilla Chips & Two Salsas	35
Hummus & Pita Chips	44
Garden Veggies & Ranch	44
Fruit Skewers (20)	29
Caprese Skewers (20)	29
Fruit Platter	48
Mexican Street Corn Dip & Chips	40
Cheese & Crisps	40
Tomato Bruschetta	40
Hot Chicken Alfredo Dip	40
Hot Artichoke & Spinach Dip	40



HANDHELDS 24 PIECES

Palm Sandwiches	46
Turkey, Roast Beef, Ham & Cheese	
Pinwheels	46
Turkey Club, Buffalo Chicken, Italian	
Sliders	46
BBQ, Cubano, Meatballs, Italian Sausage	