

GENUINE

STANDARD CATERING GUIDE



GENUINE



BREAKFAST

Pricing is for drop off service, which includes disposable packaging. Add 10% for a buffet set up.

GENUINE

SIGNATURE SUNRISE STARTERS

Priced per person (10 person minimum)

COLD BREAKFAST OPTIONS

Bagel Bar

\$5.99

Assorted fresh bagels served with your choice of two spreads: plain cream cheese, vegetable cream cheese, walnut raisin cream cheese, bacon cheddar cream cheese, or mixed berry cream cheese.

Continental Breakfast

\$8.99

Choice of three breakfast pastries including donuts, muffins, danishes, or bagels served with creamy butter, cream cheese, and fruit preserves.

Overnight Oats and Parfait Bar

\$6.99

Hearty overnight oats and yogurt parfaits with brown sugar, raisins, fresh berries, cinnamon apples, and oat milk.

Protein Platter

\$6.99

A balanced selection of hard-boiled eggs, cottage cheese, almond butter, and whole grain crackers.



HOT BREAKFAST OPTIONS

Oatmeal Bar

\$5.59

Warm oatmeal served with brown sugar, raisins, fresh berries, warm apples, milk and cinnamon butter.

Gourmet Oatmeal Bar

\$6.99

Warm oatmeal served with brown sugar, raisins, fresh berries, warm apples, diced mango, mascarpone, pecans, sliced peaches, dried cranberries and cinnamon butter.

The Scramble

\$10.99

Fluffy scrambled eggs served with breakfast potatoes, warm buttermilk biscuits, and your choice of bacon, pork sausage, or turkey sausage.

A LA CARTE

Priced per person (10 person minimum)

Breakfast Breads	\$5.99
Assortment of fresh-baked scones, flaky danishes, sliced breakfast breads, and muffins.	
Biscuits & Jams	\$5.99
Warm buttermilk biscuits served with whipped honey butter and strawberry, blackberry, and grape jams.	
Bacon or Sausage	\$1.99
Choice of crispy bacon or savory pork sausage or turkey sausage.	
Home Fries	\$1.59
Golden breakfast potatoes seasoned and roasted until crispy.	
Sliced Fresh Fruit & Berries Platter	\$5.99
A colorful assortment of hand-cut seasonal fruits and berries.	
Fresh Fruit Salad	\$1.99
Refreshing blend of seasonal fresh-cut fruit.	

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Assorted Breakfast Cereals	\$2.29
Selection of classic cereals served with your choice of milk: whole, 2%, skim, almond, oat, or soy.	
Assorted Whole Hand Fruit	\$1.29
Selection of whole fresh fruit, perfect for grab-and-go.	
Raspberry Yogurt Dip	\$0.99
Light and creamy raspberry yogurt dip, perfect with fruit.	
Assorted Individual Yogurts	\$1.59
Variety of classic yogurt flavors.	
Assorted Greek Yogurt	\$1.99
Protein-rich Greek yogurt in assorted flavors.	
Build your own Fruit & Yogurt Bar	\$3.49
Create your own bowl with yogurt, fresh fruit, and toppings.	

BEVERAGE SERVICES

Priced per person (10 person minimum)

Cold Beverage Service	\$1.99	Hot Beverage Service	\$2.59
Assorted bottled beverages including 20 oz soda, water, and iced tea.		Freshly brewed coffee and hot tea served with traditional accompaniments and a choice of two milk options.	
Assorted Juices	\$1.29		
Chilled juices including apple, orange, cranberry, and grapefruit.			

GENUINE



LUNCH

SALADS

\$14.99 per person (10 person minimum)

Grilled Chicken Caesar Salad

Crisp romaine topped with grilled chicken breast, shaved parmesan, and house-made croutons tossed in creamy Caesar dressing.

Thai Chicken Salad

Grilled marinated chicken over shredded napa cabbage with cucumbers, carrots, edamame, red cabbage, green onions, and cilantro, finished with crispy rice sticks and a bright cilantro dressing.

Southwest Chicken Salad

Chili-rubbed grilled chicken over fresh lettuce with black beans, sweet corn, diced tomatoes, green onions, and crispy tortilla strips, served with house-made cilantro dressing.

Apple Quinoa Salad

Wholesome quinoa tossed with crisp apples and sweet dried cranberries for a light and refreshing bite.

Add chicken, tofu or steak +\$4.99

Chef's Salad

A hearty mix of roast turkey, ham, cheddar and Swiss cheeses, carrots, cucumber, tomato, and hard-boiled egg over mixed greens with your choice of ranch, Italian, or light Italian dressing.

Roasted Vegetable Salad

Roasted red peppers, eggplant, zucchini, Roma tomatoes, corn, and green onions over mixed greens with balsamic vinaigrette..

Add chicken, tofu or steak +\$4.99

Greek Salad

Cucumbers, vine-ripened tomatoes, bell peppers, feta cheese, Kalamata olives, artichoke hearts, and red onion over fresh greens with Greek vinaigrette and warm pita triangles.

Add chicken, tofu or steak +\$4.99



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GOURMET SANDWICHES

\$14.99 per person (10 person minimum).

your choice of sandwich or wrap, one side salad or deli salad, potato chips, and fresh seasonal fruit served on a platter or boxed.. Add additional sides for \$4.99 per person

Roast Beef & Cheddar

Slow-roasted beef layered with sharp cheddar, roasted tomatoes, fresh spinach, and spicy brown mustard on a soft brioche bun.

Muffaletta

A bold Italian classic with hard salami, provolone, roasted peppers, and house-made giardiniera, finished with garlic mayo on toasted focaccia.

Smoked Turkey & Bacon

House-smoked turkey and crispy bacon with Swiss cheese, lettuce, tomato, and savory sage aioli on hearty twelve-grain bread

Buffalo Chicken Sandwich

Crispy buffalo chicken topped with cool blue cheese spread, crisp lettuce, and tomato on a toasted brioche bun.

Cured Ham & Grilled Brie

Savory cured ham and warm grilled brie with roasted fig jam and fresh spinach on a rustic baguette.

Asian Pulled Pork

Tender pulled pork glazed in soy, topped with pickled carrots, napa cabbage slaw, and fresh cilantro on a rustic baguette.



B.L.T.

Crispy smoked bacon, ripe Roma tomatoes, and crisp lettuce with rosemary aioli and roasted banana peppers on a toasted Italian roll.

Classic Chicken Salad

House-made chicken salad served with fresh spinach and sliced tomato on a buttery croissant.

California Chicken Club

Tender chicken layered with smoked bacon, Swiss cheese, creamy avocado, tomato, and herb mayo on a flaky croissant.

Curried Chicken Salad

Warm curry-spiced chicken salad with sweet dried cranberries, crisp leaf lettuce, and tomato on a soft brioche bun.

Tuna Salad

Classic tuna salad topped with spinach, crisp cucumber, and fresh tomato on a buttery croissant.

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GOURMET SANDWICHES (continued)

\$14.99 per person (10 person minimum).

Your choice of three sandwiches or wraps below; potato chips; fresh fruit; platter or boxed; includes choice of one side salad or one deli salad. Add additional sides for \$4.99 per person

VEGETARIAN & VEGAN SANDWICHES

Hummus Wrap

Creamy hummus with shredded carrots, roasted tomatoes, and fresh broccoli wrapped in a soft spinach tortilla.

Balsamic Grilled Vegetables

Balsamic-marinated grilled vegetables with fresh spinach, tomato, and sweet charred onion jam on toasted focaccia.

Fresh Mozzarella & Tomato

Creamy fresh mozzarella and ripe Roma tomatoes with fragrant basil and olive oil on rustic focaccia.

Grilled Portobello Mushroom

Savory grilled portobello topped with roasted red peppers, red cabbage, whipped goat cheese, sundried tomatoes, and roasted garlic spread on a soft brioche bun.

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SIDE SALAD OPTIONS

Seasonal Garden Salad

Fresh seasonal greens with crisp vegetables and your choice of dressing.

Classic Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan cheese, and crunchy croutons.

Greek Salad

Crisp lettuce with cucumbers, tomatoes, olives, and feta cheese tossed in a bright Greek vinaigrette.



DELI SALAD OPTIONS

Signature Potato Salad

Creamy house-made potato salad with tender potatoes and savory seasoning.

Charred Tomato Pasta Salad

Campanelle pasta tossed with charred tomatoes, fresh spinach, and a light herb vinaigrette.

Cheddar Broccoli Salad

Crunchy broccoli florets with sharp cheddar, lightly dressed for a creamy, savory bite.

GENUINE



BUFFETS

THEME BUFFETS

Priced per person (10 person minimum).

SABROSO STREET TACO BAR \$19.99

Build your own tacos with seasoned beef and chicken, sautéed peppers and onions, assorted taco shells and tortillas, cilantro rice, and black beans. Topped with shredded lettuce, fresh tomatoes, cheddar cheese, salsa, sour cream, and guacamole.

Add guacamole +\$1.75 / Tortilla chips +\$0.75

BACKYARD SMOKEHOUSE BBQ

A classic backyard-style BBQ feast featuring slow-smoked meats and traditional cookout favorites.

All BBQ packages include Cornbread muffins with honey butter, garden salad with ranch and Italian dressing, macaroni salad, southern coleslaw, BBQ baked beans, and chocolate chip cookies.

Kansas City **\$25.99**
Bone-In BBQ Chicken & Smoked Sausage

St. Louis **\$28.99**
Baby Back Ribs & Carolina Pulled Pork

Texas-Style **\$28.99**
Brisket & Smoked Chicken

COOKOUT FAVORITES: \$19.99

All-beef burgers and hot dogs, baked beans, grilled corn, and watermelon wedges (or seasonal fruit). Choice of potato salad, southern coleslaw, or macaroni salad.

Add veggie burger upon request.

NONNA'S ITALIAN \$22.99

A comforting Italian buffet inspired by classic family recipes. Enjoy a fresh house salad, crispy chicken parmesan, penne tossed in creamy vodka sauce, savory Italian meatballs, and warm garlic bread..

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THEME BUFFETS

Priced per person (10 person minimum).

MEDITERRANEAN HARVEST \$21.99

A vibrant Mediterranean-inspired buffet featuring toasted North African couscous, cucumber tomato salad, and warm pita.

Entrees:

- **Moroccan-Spiced Chicken**
Roasted chicken seasoned with a fragrant blend of Moroccan spices, garlic, and herbs.
- **Herbed Chickpea Kofta with Lemon Yogurt Sauce**
Crispy chickpea and herb kofta served with cool lemon yogurt sauce.



TANDOORI SPICE \$21.99

A vibrant spread of classic Indian flavors featuring aromatic spices and comforting dishes, including fragrant basmati rice, cool cucumber mint raita and naan bread.

Entrées:

- **Tandoori Chicken:** Yogurt and spice-marinated chicken roasted at high heat for bold flavor.
- **Chana Masala:** Chickpeas simmered in a savory tomato and onion masala sauce.
- **Vegetable Curry:** Seasonal vegetables stewed with garlic, ginger, and warm spices.



GOLDEN WOK \$22.99

A flavorful selection of classic Chinese favorites served buffet-style including, Steamed white rice, vegetable lo-mein and spring rolls.

Entrées:

- **Orange Chicken:** Crispy chicken tossed in a sweet and tangy orange glaze.
- **Kung Pao Tofu:** Tofu sautéed with vegetables in a savory, slightly spicy Kung Pao sauce.



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CLASSIC DINNER BUFFET

\$26.99 per person (10 person minimum).

Includes one entrée from the selections below, choice of Garden or Caesar salad, and two sides. Served with assorted rolls with butter. Dessert and additional sides may be added for \$4.99 per person.

HOT ENTRÉES

(Choice of 1)

Grilled Tri-Tip Sirloin

Fire-grilled tri-tip finished with a sweet and smoky honey-chipotle glaze.

Herb Roasted Chicken

Oven-roasted chicken served with charred onion thyme jus.

Herb & Garlic Roasted Pork Loin

Roasted pork loin with charred shallots and confit grape tomatoes.

Miso-Marinated Mahi Mahi

Miso-marinated mahi mahi with pickled peppers.

Roasted Salmon

Oven-roasted salmon served a brown butter caper sauce.



VEGETARIAN & VEGAN

Grilled Eggplant Medallions

Grilled eggplant with roasted red peppers, spinach, and Moroccan chermoula sauce.

Herb-Grilled Portobello Steak

Grilled portobello mushroom topped with kale and walnut pesto.

Lemongrass Braised Tofu

Tender tofu braised with lemongrass and served with green Thai curry sauce.

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CLASSIC DINNER BUFFET (continued)

HOT SIDES

Choice of two, add an additional sides for \$4.99 per person

Herb-Roasted Red Skin Potatoes

Roasted red potatoes tossed with herbs and garlic.

Maple Roasted Sweet Potatoes

Roasted sweet potatoes finished with a light maple glaze.

Rice Pilaf

Fluffy seasoned rice with savory herbs.

Wild Mushroom Risotto

Creamy risotto with sautéed wild mushrooms and parmesan.



VEGETABLES

Braised Greens

Slow-braised seasonal greens with savory seasoning.

Green Beans Almondine

Tender green beans with toasted almonds and light butter.

Grilled Vegetable Ratatouille

Mediterranean-style grilled vegetables with herbs.

Roasted Root Vegetables

Seasonal root vegetables roasted with herbs.

Roasted Broccoli & Cauliflower

Oven-roasted broccoli and cauliflower with savory seasoning.



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CLASSIC DINNER BUFFET (continued)



SWEET ENDINGS

\$4.99 per person (10 person minimum).

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Assorted Cookies & Brownies

A selection of freshly baked cookies and classic chocolate brownies.

Cookies & Cream Cake

Moist chocolate cake layered with cookies and cream frosting.

Fresh Fruit & Berry Salad

Seasonal fresh-cut fruit and berries

New York Style Cheesecake

Classic rich and creamy cheesecake with a graham cracker crust.

Salted Caramel Cake

Vanilla cake layered with rich salted caramel and creamy frosting

Seasonal Layered Cheesecake Parfait

Layers of creamy cheesecake, seasonal fruit, and sweet crumble.

Tres Leches Cake

Light sponge cake soaked in a sweet three-milk blend and topped with whipped cream..

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MIDDAY SNACK OPTIONS

Priced per person (10 person minimum).

The Basic Midday Break

\$7.99

An assortment of freshly baked cookies or brownies served with fruit-infused water, coffee, and tea.

The Healthy Midday Break

\$5.99

Granola bars and whole fresh fruit served with fruit-infused water, coffee, and tea.

Seasonal Fruit & Assorted Domestic Cheeses

\$4.99

A selection of seasonal sliced fruit paired with assorted domestic cheeses.



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BAKERY & SWEET SELECTIONS

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Priced per person (10 person minimum).

Assorted Fruit Pastries **\$2.29**

Selection of freshly baked fruit-filled pastries.

Dessert Bars **\$2.99**

Assorted classic dessert bars such as lemon, chocolate, or fruit varieties.

Individual Fruit Tarts **\$3.99**

Buttery tart shells filled with custard and topped with fresh seasonal fruit.

Chocolate Pudding Parfaits **\$4.99**

Layers of rich chocolate pudding and whipped topping.

Assorted Cookies **\$3.29**

Freshly baked cookies in a variety of classic flavors.

Brownies **\$3.29**

Classic chocolate brownies with a rich, fudgy texture.

Assorted Heart-Healthy Bars **\$1.99**

Wholesome bars made with grains, nuts, and fruit.

Assorted Drop Scones **\$2.29**

Light, tender scones with assorted flavors.

Assorted Muffins **\$3.29**

Freshly baked muffins in a variety of flavors.



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BEVERAGES





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HOT BEVERAGES

Gourmet Coffee Service **\$2.59**
Freshly brewed regular and decaffeinated coffee with assorted teas, honey, assorted sugars and flavored syrups.

Hot Cocoa Bar **\$2.29**
Rich hot cocoa served with whipped cream and marshmallows.

Hot Cocoa **\$1.29**
Classic hot cocoa served warm.

COLD BEVERAGES

Chilled Juice Selection **\$1.79**
Orange, cranberry, apple, or grapefruit juice.

Bottled Water Service **\$1.59**

Assorted Canned Sodas **\$1.29**

Sparkling Water **\$1.99**

Half-Pint Milk **\$1.09**
Whole, 2%, or skim.

Fruit-Infused Spa Water **\$1.79**
Refreshing water infused with seasonal fruit.

Iced Tea **\$1.79**
Sweetened or unsweetened.

Lemonade **\$1.79**

Iced Filtered Water **\$1.59**

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