

A collage of food images. The top left shows several sushi rolls with various fillings. The top right shows a tray of muffins, some chocolate and some vanilla. The bottom right shows a white bowl filled with a green salad, topped with croutons, hard-boiled egg slices, and shredded cheese. A wooden fork is visible on the left side of the salad bowl. The background is a light-colored surface.

Catering Guide

**Brooks
Automation, Inc.**

Corporate Chefs

Notes



Catering Guidelines

FOOD & BEVERAGE POLICIES & PROCEDURES

Your Catering Manager will work closely with you to help develop a menu suitable to meet your special event needs. Work directly with the Catering Manager to finalize your order for smaller events and meetings or place your order online.

Menu

Catering has a full menu available upon request, however, the options are endless if you choose to work with an event planner.

Event Timing

In order to ensure that your event is set up and cleared in a timely manner, please supply the set-up time, event start time and event end time, as well as the post-event clean up time.

Lead Time

In order to provide the best service for your event, a minimum lead-time of three (3) business days (M-F) is required when ordering food and beverage. Saturday and Sunday are not included in the three business days.

Guarantees

Final guarantees for ALL catering orders MUST be submitted at least 48 hours prior to the start of your event.

Linen

Linen rentals are available upon request.

Leftovers

For food safety reasons, we do not allow customers to remove any food from an event at the conclusion of the event.

Billing

We gladly accept VISA, Master Card, American Express, cash or check. All after hour events will be charged additional staffing costs.

CATERING INFORMATION

Corporate Chefs catering guidelines subject to change without notice.

Most current guidelines sent per request.

CONTACT US

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ORDER CATERING ONLINE:

www.brookscorporatechefs.catertrax.com



Breakfast

All American Breakfast

\$13.95 per person

Add Toast: \$1.00

All breakfast comes with:

Coffee, Assorted Teas, Creamer & Sweeteners

Smoked Bacon

Sausage Links

Breakfast Potatoes

Assorted Small Pastries

Sliced Seasonal Fruit

Choose Two:

Scrambled Eggs

French Toast

Pancakes

Breakfast Burrito

Bacon & Jalapeno Frittata

Garden Vegetable Frittata

Continental Breakfast

\$8.95 per person

Assorted Small Muffin, Pastries & Croissants

Butter & Preserves

Sliced Fruit: Mixed Berries

Regular Coffee & Assorted Tea

Creamer & Sweeteners

Over-Night Oat Bar

\$6.25 per person

Oats soaked in Oat Milk

INCLUDES

Assorted Dried Fruits

Mixed Berries

Shredded Coconut

Toasted Almonds

Granola

Chocolate Chips

Cinnamon

Brown Sugar

Breakfast Sammies

\$7.49 per person

The Classics

Served on either English Muffin or Bagel

Scrambled Egg, Bacon & Cheddar

Scrambled Egg, Sausage & American

Scrambled Egg & American

Walk it through the Garden

Choice of White, Wheat, Spinach or Tomato Wrap

Scrambled Egg, Roasted Garden Vegetables,
Cheddar

Scrambled Egg White, Roasted Red Pepper, Red
Onion, Black Beans, Cheddar

Scrambled Egg White, Spinach, Sun-Dried
Tomato, Mushroom, Feta



Breakfast A La Carte

Small Danish

\$2.50 per person

Assorted Bagels with Cream Cheese

\$2.40 per person

Assorted Small Muffins

\$2.29 per person

Nugo Bars

\$2.95 each

Fruit Slices with Greek Yogurt

\$5.95 each

Yogurt Parfait with Fresh Berries & Granola

\$4.50 each

Fruit Salad Cup with Fresh Mint

\$4.25 per person

Chobani Yogurts

\$3.25 per person

Croissants: Butter

\$2.50 per person

Seasonal Sliced Fruit

\$4.25 per person

Assorted Donuts

\$1.95 per person



Sandwiches & Salads

CARVERY HANDHELDS

Herb Roasted Turkey

\$9.95 per person

Butter lettuce, roasted butternut squash, cranberry stuffing, sage aioli

Grilled Flank Steak

\$9.95 per person

Fresh boursin, arugula, roasted red pepper, shaved red onion

Pesto Chicken Salad

\$9.95 per person

Spinach, sundried tomato, fresh mozzarella, roasted yellow pepper

B.L.A.T

\$9.95 per person

Thick cut marinated tomato, butter lettuce, crispy bacon, smashed avocado

Mediterranean Grilled Vegetable Wrap

\$9.95 per person

Grilled squashes, bell peppers, red onion, tzatziki sauce, sliced cucumber, feta crumble

Hot Honey Ham

\$9.95 per person

Jalapeno honey mustard, arugula, goat cheese, sliced tomato, pickled red onion

FRESH SALADS

Cauliflower Caesar

\$9.25 per person

chopped romaine, turmeric cauliflower, shaved parmesan, croutons, classic Caesar

Power Grain Bowl

\$9.25 per person

ruby wild blend™, baby kale, tofu, edamame, sweet potato, shredded beet, shredded carrot, roasted broccoli, toasted sesame seeds, basil, tahini ginger

Spicy Cobb

\$9.25 per person

chopped romaine, arugula, tomato, egg, avocado, blue cheese, bacon, chili roasted pumpkin seeds, sriracha ranch

Chickpea Falafel

\$9.25 per person

chopped romaine, power blend, falafel, cucumber, tomato, pickled red onion, feta, hummus, crispy chickpea, olive oil/lemon

Santa Fe

\$9.25 per person

chopped romaine, arugula, shredded cabbage, black bean, tomato, cilantro, pickled hot peppers, roasted corn, seeded tortilla chips, smokey chipotle

Add-ons

Tofu **\$4**

Grilled Chicken **\$4**

Grilled Shrimp **\$6**

Grilled Salmon **\$6**

Grilled Flank Steak **\$6**



Lunch Bars

Mediterranean Bar

\$18.95 per person

Includes: cookies, brownies, assorted soft drinks & bottled water

Greek Salad: Romaine Lettuce, Kalamata Olives, Cucumber, Tomato, Roasted Red Pepper, Banana Pepper, Feta Cheese, Greek Vinaigrette

Grilled Chicken | Tomato, Caper & Olive Salad
Falafel

Greek Lemon Potato
Tabbouleh
Spanakopita

Add Stuffed Grape Leaves

\$3.00 per person

Southern Comfort

\$19.95 per person

Includes: Cookies, Brownies, Assorted Soft Drinks & Bottled Water

Mixed Greens: Arcadian Greens, Cucumber, Tomato, Shredded Carrot, Cornbread Croutons, Buttermilk Ranch

Buttermilk Fried Chicken
House Made Coleslaw
Chipotle Smashed Sweet Potato
Baked American Mac n Cheese
Cajun Red Beans
Jalapeno Cheddar Corn Bread
BBQ Sauce

Taqueria

\$19.95 per person

Includes: churros tossed in cinnamon sugar, assorted soft drinks & bottled water

Southern Cobb Salad: Romaine, Sliced Jalapeno, Sweet Corn, Red Onion, Tortilla Strips, Chipotle Ranch

Taco Bar: *Grilled Chicken Thighs, Grilled Flank Steak, Stewed Black Beans, Shredded Lettuce, Cheddar Cheese, Sour Cream, Pico De Gallo, Jalapeno, Pickled Red Onions, Cilantro Leaves, Flour Tortilla & Corn Tortilla*
Fajita Vegetable
House Fried Corn Chips, Salsa
Fried Plantains

Add Guacamole

\$3.50 per person

Little Italy

\$18.95 per person

Includes: cookies, brownies, assorted soft drinks & bottled water

Spinach Caprese: Ciliegine Mozzarella, Grape Tomatoes, Basil, Balsamic Vinaigrette

Hand-Breaded Chicken Parmesan
Meatball Marinara

Gemelli Pomodoro | Fresh Basil, Shaved Parmesan

Garden Vegetable Caccitore | Ricotta, Herbed Tomato

Fresh Garlic Knots | Parsley, Parmesan, Olive Oil

Add Biscotti with Coffee Bar

\$4.00 per person



Pizzas

CLASSIC

8 slices per pie

Classic Cheese

\$15.95 per pie

Mozzarella topped with basil and parmesan

Classic Pepperoni

\$17.95 per pie

Pepperoni and mozzarella topped with parmesan

SIDES

Garlic Knots

\$2.95 per 2 knots

Parmesan, parsley

Caesar Salad

\$8.95 per each 6 ounce

Romaine, arugula, parmesan crisps, caesar dressing, parmesan

SPECIALTY

8 slices per pie

Sausage & Olives

\$21.95 per pie

Sausage, Olives, onion, mozzarella and pizza sauce

Artichoke & Spinach

\$21.95 per pie

Artichoke, spinach, mozzarella and alfredo sauce

BBQ Bacon Chicken

\$21.95 per pie

Diced chicken, bacon, onion, roasted peppers, mozzarella, BBQ sauce and chives

Crispy Chicken Buffalo

\$21.95 per pie

Crispy chicken, blue cheese, celery, mozzarella with garlic ranch and buffalo sauce

Everything

\$21.95 per pie

Sausage, pepperoni, roasted peppers, onion, mozzarella and pizza sauce

Hot Honey Pepperoni

\$21.95 per person

Pepperoni, Jalapenos, mozzarella, pizza sauce and hot honey

Meatball & Peppers

\$21.95 per pie

Meatball halves, roasted peppers, mozzarella, pizza sauce and basil

Truffled Mushroom

\$21.95 per pie

Mushroom, mozzarella, alfredo sauce, chives



Snacks & Beverages

SNACK BAR

Yogurt Parfait

\$4.25 per person

Toasted Pita Chips

\$8.95 per person

Roasted Red Pepper Hummus

Baby Crudité

\$8.95 per person

Creamy Dill Dip

Whole Fruit

\$2.95 per person

Apples, Oranges, Seasonal Hand Fruit

House Kettle Chips

\$2.50 per person

Assorted Granola Bars

\$2.25 per person

Traditional & Chocolate Rice Krispy Treats

\$2.50 per person

Assorted Cookies

\$2.25 per person

Chips & Dip

\$7.95 per person

House Kettle chips, French Onion

BEVERAGES

New England Coffee Airpot

serves 8-10

Regular or Decaf

Assorted Mighty Life Teas

\$1.95 per each

Assorted Can Juice 5.5–6 oz.

\$1.95 per each

Assorted Tropicana Juice 10 oz.

\$2.95 per each

Assorted Bottled Soda 20 oz.

\$2.25 per each

Bottled Spring Water 16.9 oz.

\$2.00 per each

Polar Sparkling Water

\$2.25 per each

Specialty Beverages

\$2.95 per each

Snapple, Vitamin Water, etc.

Hydration Station (Infused Water)

\$2.25 per cup

Strawberry, Basil & Lemon or Honey Dew,
Cucumber and Mint