



Partners with Elevated Catering

RISE and SHINE

Continental Breakfast Buffet

sliced seasonal fresh fruit, individual cup of yogurt, granola
assorted breakfast pastries.

Classic Breakfast Buffet

choice of entree: scrambled eggs, green chili & cheddar strata
spinach roasted red pepper frittata
choice of protein: bacon strips, sausage patties, ham steak
choice of side: home fries, assorted pastries, fruit salad, biscuits

Burrito Breakfast

veggie & meat burritos with cheese, peppers, onion & potatoes
served with sour cream & salsa on the side

Yogurt Parfait Bar

vanilla honey greek yogurt served with berry compote, seasonal fresh fruit,
sundried cranberries, granola, toasted nuts and toasted coconut.

Fresh Brewed Coffee

served with cream & sweeteners

Orange Juice



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ELEVATED SALADS

Salad Bar Buffet

this healthier alternative to the status quo includes everything you need for an amazingly fresh salad and is served buffet style, so your coworkers can add any toppings they like!

includes house made ranch dressing & balsamic vinaigrette

grilled chicken, crumbled feta, chickpeas, carrots, peppers, tomatoes, radish, mushrooms, cucumbers, bacon, croutons

Elevated House Salad

mixed greens & romaine, purple cabbage, carrots, red onions, tomatoes, cucumber, herbed balsamic vinaigrette & ranch dressing

Marrakesh Salad

mixed greens, chickpeas, shredded carrots, toasted almonds, dried apricots & golden raisins with cucumber & cumin yoghurt dressing

Orange Walnut Salad

baby kale, romaine, grilled orange, shaved radish, manchego cheese
toasted walnuts, preserved orange vinaigrette

Fuchsia Salad

hearty greens, sundried cranberries, goat cheese, purple cabbage, pink apples, beets, toasted almonds, white balsamic vinaigrette

Colorado Salad

arugula & romaine, shaved fennel, radishes, roasted corn
cotija cheese, toasted pepitas, green chili vinaigrette

Southwest Chop Salad

crisp romaine, roasted corn, bell peppers, black beans, purple cabbage, tomatoes, cheddar, tortilla strips, cilantro lime vinaigrette

Elevated Cobb

smoked ham, romaine lettuce, blue cheese, hardboiled egg, tomato, cucumber, bell pepper, sunflower seeds, avocado, ranch dressing

Ginger Miso Salad

romaine lettuce, shredded carrot, green onion, purple cabbage, bell pepper, mandarin orange, sesame seeds, ginger miso dressing

Entrée Sized Salad

add grilled chicken, sliced bistro filet of beef, or pan seared salmon



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REFRESHMENT BREAKS – 25 guest minimum

Vegetable Crudité Display

assorted fresh cut seasonal vegetables with green goddess dip

Seasonal Fruit and Berries Display

variety of fresh fruit & berries with blueberry-lemon yogurt dip

Cheese Display

selection of international and domestic cheeses garnished with candied nuts, fresh and dried fruits served with house baked lavash and assorted crackers.

Antipasto Display

marinated vegetables & cured meats with cheeses, olives, pickled vegetables served with toasted french bread

Heart Healthy Snacks

whole fresh fruit, individual yogurts, granola bars and trail mix

Snack Attack

popcorn, assorted chips, cajun snack mix, honey roasted peanuts

Meat & Cheese

assortment of cheeses and cured meats with french bread & crackers
whole grain mustard & pickled vegetables

Southwest Snacks

tortilla chips, spicy queso dip, anasazi bean 'hummus', guacamole, sour cream, jalapenos & salsa

Asian Snacks

edamame 'hummus', taro root chips, vegetable crudité & wasabi peas

DESSERTS

Lemon Bars

garnished with fresh berries

Fresh Fruit Tart

individual pastry filled with amaretto custard and fresh berries

Miniature Desserts

variety of fruit bars, brownies, cheesecake bites & macarons

Chocolate Truffles & Macarons

assorted petite chocolate truffles & french macarons

Assorted Cakes

apple crumb cake, lemon crumb bar, chewy marshmallow square, chocolate peanut butter stack, chocolate chunk brownie, peachberry crumble raspberry sammies and rockslide brownie

Manzoni Cake Cups

individual cake cups: chocolate profiteroles



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LUNCH BUFFETS

Deli Lunch Buffet

includes assorted breads, sliced turkey, ham, roast beef, and salami
assorted cheeses and toppings

- choice of 2 sides: pasta salad, potato salad, chips or green salad
- choice of cookies or dessert bars

Elevated Taco Bar

crunchy corn and soft flour tortillas, southwest seasoned ground beef accompanied by shredded lettuce, cheddar cheese, diced tomato, chopped onion and cilantro, roasted tomato salsa
spanish rice & refried beans

Southern BBQ Buffet

tender pulled pork and barbecue glazed chicken breast
maple scented baked beans, celery seed slaw, creamy mac 'n cheese barbecue sauce and slider sized soft rolls

Baked Potato & Chili Bar

baked potato and ground sirloin and kidney bean chili
served with bacon bits, sliced scallions, shredded cheddar cheese
sour cream, diced jalapeno, chopped broccoli
house salad with balsamic vinaigrette & ranch dressing
cornbread muffins.

Pasta Bar

penne and bowtie pasta with your choice of two sauces and meats
parmesan cheese, chili flakes, house salad & garlic bread.

Sauce options:

Marinera * Alfredo * Pesto Cream * Spicy Puttanesca

Meat options:

Italian sausage * Grilled Chicken * Beef Meatball

Pacific Island Buffet

huli huli chicken topped with grilled pineapple, braised carrots
braised baby bok choy with sesame & ginger, toasted coconut rice
hawaiian rolls with chipotle-honey butter