

FLAVOR IN BLOOM

Flavor-Forward, Plant-Powered


Menu Available March 1st – August 1st, 2025

TO ORDER OR FOR MORE INFORMATION: Aramark@EdwardJones.Com

SUSTAINABLE STARTS

Available for 12 or more guests.

BREAKFAST SNACK BOX \$6 per person

Greek vanilla yogurt, red grapes, apples, granola V, PF,  370 Cal/Each

FRUIT AND CHEESE SNACK BOX \$7 per person

Hard-cooked egg, red seedless grapes, sharp cheddar cubes, wheat crackers, nuts and dried fruits V 430 Cal/Each

FRUIT BOWL \$5 per person

Seasonal fruit, drizzled with honey and topped with mint V, PF,  370 Cal/Each

FLAVORED LEMONADE \$10 Per Gallon

Choose pineapple, strawberry or mango infused lemonade V, PF,  170 Cal/Each

CAMPUS FAVORITES

Available for 12 or more guests. \$25 per person



NORTH

Santa fe chop salad: romaine, roasted corn, chopped tomato, chopped red onion, black beans, shredded cheese, with southwest ranch dressing

Grilled salmon with citrus basil butter

Grilled chicken with tomatillo cream sauce

Spring pea risotto

Brown sugar glazed carrots

Mini lemon bundt cakes

SOUTH

Summer berry salad: spring mix, strawberries, blueberries, candied pecans, mandarin oranges with poppy seed dressing

Grilled salmon with a citrus burre blanc

Grilled pesto chicken with Roasted tomatoes and fresh mozzarella cheese

Herb grain rice pilaf

Oven roasted balsamic glazed Brussel sprouts

Texas sheet cake

TEMPE

Southwest salad: chopped lettuce, roasted corn, black beans, tomato & shredded cheese with Cilantro Lime Dressing

Smoked chicken enchiladas Green cheese & chicken white enchiladas

Cilantro lime rice

Borracho beans

Toppings: sour cream, cheese and pico de gallo

Local tres leches shooters

NATURE'S TABLE







Choice of one (1) salad, one (1) vegetable side, and one (1) entrée.

Includes Craveworthy® Cookies.





Available for 12 or more guests. \$18 per person






SALAD (CHOOSE 1)

Garden Salad VGN, EW, 	25 Cal/5 oz. serving
Spring Market Salad WG, 	490 Cal/9 oz. serving
Spring Green Goddess Salad 	380 Cal/12 oz. serving
Lemon-Herb Beet Salad VGN, EW, 	110 Cal/3 oz. serving
Sweet Potato Tahini Salad VGN, EW, 	130 Cal/4 oz. serving
Apricot Brussels Sprout Slaw V, EW, 	150 Cal/4 oz. serving

VEGETABLE SIDE (CHOOSE 1) (ADD SECOND CHOICE FOR \$2 PER PERSON)

Chimichurri Roasted Carrots EW, VGN, 	170 Cal/7 oz. serving
Roasted Parsnips, Asparagus and Artichoke EW, V, 	110 Cal/4 oz. serving
Portobello and Brussels Sprouts Sauté EW, VGN, 	260 Cal/6 oz. serving
Chermoula Roasted Vegetables EW, VGN, 	500 Cal/13 oz. serving

ENTRÉE (CHOOSE 1) (ADD SECOND CHOICE FOR \$4 PER PERSON)

Apricot Habanero Glazed Chicken	
Apricot habanero glazed chicken with smoked paprika potatoes and flash-fried lemon spinach garnish EW, 	370 Cal/8 oz. serving
Pretzel Crusted Chicken	
Pretzel crusted chicken breast with cauliflower and grilled asparagus rice, drizzled with honey cream EW, 	530 Cal/13 oz. serving
Penne and Sausage	
Whole grain pasta, Italian sausage, sautéed bell peppers, onions and garlic in tomato sauce 	370 Cal/7 oz. serving
Cauliflower Parmesan	
Cauliflower quinoa cake topped with pomodoro sauce 	390 Cal/12 oz. serving
Curried Lentil Stew	
Seasoned lentils cooked with cauliflower, kale, and carrots served with grilled pita, basmati rice and raita EW, V, 	400 Cal/15 oz. serving

EW: Eat Well, PF: Plant Friendly, WG: Whole Grain,
V: Vegetarian, VGN: Vegan, PF: Plant Friendly,  Low Carbon

Low Carbon meals have at least 38% lower carbon emissions than the average meal. Learn more about this calculation at eatcoolfood.org

