



Catering

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Aramark@EdwardJones.com
2025

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Catering Guide

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Early Bird Brunch

Accompanied With Chef's Choice Infused Water
Minimum Of 8 Guests

Savory \$14pp

Scrambled Eggs Or Spinach Egg White Bites, Choice Of Protein And A Savory Toast Bar
Calories 235-627

Choice Of Bacon, Sausage Or Turkey Bacon
Fresh Fruit Platter
Parmesan Peppercorn Hashbrowns
Grilled Baguette Slices
Smashed Avocado Spread
Pea Spread
Grape Tomatoes
Sliced Radishes
Pickled Red Onion
Green Scallions
Feta Or Goat Cheese Crumbles
Crushed Red Pepper
Everything Spice

Sweet \$14pp

Scrambled Eggs Or Spinach Egg White Bites, Choice Of Protein And A Savory Toast Bar
Calories 255-645

Choice Of Bacon, Sausage Or Turkey Bacon
Fresh Fruit Platter
Parmesan Peppercorn Hashbrowns
Grilled Baguette Slices
Ricotta Cheese
Strawberry Preserves
Blueberries
Sliced Almonds
Granola
Cinnamon
Chia Seeds



Beverages

Starbucks Coffee Per Gallon

Serves 10-12 12oz
\$14.70 Regular Or Decaf
Standard Service Includes Assorted Sugars,
Half And Half And Skim Milk
Add Oat Milk Or Almond Milk Carafe For \$2.99

Hot Tea Service

Serves 8
\$10 Hot Water And 8 Assorted Tea Bags

Brewed Unsweetened Ice Tea Per Gallon

Serves 10-12 12oz
\$12.30 per Gallon, with sugar and Lemon

Fruit Juice

\$1.89 Bottled Each

Soda And Water

\$1.79 Bottled Each

Infused Water Chefs

Choice Per Gallon

Serves 10-12 12oz \$7



Hot Breakfast

\$16.80pp, Minimum Of 12 Guests
Includes Starbucks Coffee Service
Calories 380-420

Start With Freshly Scrambled Eggs

Choose One Protein:

Hickory Smoked Bacon Or Sausage Patty

Choose One Potato:

Hashbrowns, House Made Sautéed Potatoes And Onions, Or Tator Tots

Choose One Fruit:

Fresh Sliced Fruit Or Whole Fruit

Optional Add Ons:

Fresh Baked Biscuits & Sausage Gravy (420 Cal), Yogurt Bar (243 Cal) Or Fresh Local Pastries (140-267 Cal)
\$2pp

Morning Starters

All Served With Starbucks Reg & Decaf Coffee
Minimum Of 8 Guests

Continental Breakfast \$8.40pp (550 Cal)

Assorted Mini Pastries 1.5 Per Person Breads,
Muffins, Danish, Croissants
Sliced Fresh Fruit Platter

Build Your Own Yogurt \$9.45pp (243-445 Cal)

Vanilla Yogurt, Overnight Oats, Chia Seeds And Plain
Greek Yogurt, Toppings Include Assorted Berries,
Crumbled Granola And Local Honey

Chefs Assortment Sandwich \$13.65pp (344-540 Cal)

Served On Biscuit Or Croissant, With A Selection Of
Egg, Cheeses, Bacon, Sausage Or Ham And Sauteed
Vegetables
Breakfast Potatoes & Assorted Fresh Fruit



Breakfast Tacos

Served With Starbucks Reg & Decaf Coffee
Minimum Of 8 Guests

Tacos \$14.70pp (565 Cal)

Warmed Tortillas, Scrambled Egg Or
Egg Whites, Toppings Include
Crumbled Bacon Or Sausage, Pico De
Gallo And Shredded Cheese
Served With Fresh Fruit Salad And
Breakfast Potatoes



Garden Style

Breakfast \$14pp (615 Cal)

Quiche With Basil, Parsley And Dill Along
With Feta, Swiss, Gruyere And Mozzarella
Served With Fresh Fruit Salad And Locally
Baked Croissants With Butter & Strawberry
Preserves
Accompanied With Infused Chef's Choice
Water

A La Carte

Assorted Muffins & Breads 1.5 pieces
per person \$2.70 (108-318 Cal)
Granola Bars \$1.77 (100-155 Cal)
Cinnamon Rolls \$2.70 (180-250 Cal)
Protein Or Kind Bars \$2.60 (145-390 Cal)
Local Bakery Treats (109-645 Cal)



Fresh Box Lunches

Sandwiches & Wraps

Gluten Free Bread Or Wrap Available Upon Request

Fresh Selections \$12

Served With Choice Of Pasta Salad, Side Garden Salad Or Chips And A Cookie

Asian Chicken Crunch Wrap- Garlic Wrap, Breaded Crispy Chicken, Shredded Bok Choy, Teriyaki Aioli, Black Sesame Seeds, Shredded Carrots (650 Cal)

Italian Club- Ham, Salami, Bacon, Lettuce, Tomato, Provolone Cheese, Cheddar Cheese, Parmesan Pesto Aioli On A Baguette (420 Cal)

Blackened Tofu Sandwich- Focaccia, Blackened Tofu, Roasted Red Pepper, Arugula, Sliced Tomato, Pickled Red Onion (580 Cal) DF V

Cranberry Walnut Chicken Salad- Cranberry Walnut Chicken Salad, Lettuce, Tomato On Croissant (491 Cal)

BBQ Chicken Wrap- Crispy Fried Chicken Tossed In Bbq Sauce, Shredded Cheddar Cheese, Diced Tomato, Crispy Fried Onions, Ranch Dressing, Chopped Lettuce In Garlic Herb Wrap (650 Cal)



Turkey Guacamole Wrap- Turkey, Guacamole, Pico, Shredded Lettuce, Shredded Cheddar, Ranch In Garlic Herb Wrap (402 Cal)

Chipotle Cheesesteak- Roast Beef, Caramelized Onions, Sauteed Red Peppers, Provolone Cheese, Chipotle Aioli On Baguette (930 Cal)

Apple Jack Turkey Club- Thick Sliced Sourdough, Turkey, Pepperjack Cheese, Swiss Cheese, Lettuce, Tomato, Apple Butter (660 Cal)

Buffalo Chicken Wrap- Grilled Chicken Bites, Bacon, Cheddar Cheese, Tomato, Lettuce And Hot Sauce And Ranch (550 Cal)

Salads

Fresh Made Salads \$12

Served With Crackers And A Cookie

Chicken Caesar Salad

Grilled Chicken, Shredded Parmesan Cheese, Croutons Served On Romaine With Creamy Caesar Dressing (550 Cal) PF

Strawberry Poppyseed

Fresh Strawberries, Mandarin Oranges, Red Onion, Candied Pecans Served On Spinach With Poppyseed Dressing (240 Cal) GF DF V PF

Buffalo Chicken Salad

Grilled Chicken, Bacon, Cheddar Cheese, Bleu Cheese Crumbles, Tomato, Served On A Bed Of Romaine With Buffalo Ranch (630 Cal) PF

Brown Bag It!

Chefs Choice Of Assorted Sandwiches, Wraps & Salads Served With Chips And Cookie. Served Separately For Each Recipient To Build Their Own Lunch.

Handled Bags Provided. \$11pp

Southwest Cobb Salad

Grilled Chicken, Corn, Cheddar Cheese, Diced Egg, Tomato, Cucumber With Avocado Ranch Dressing (520 Cal) PF

Chef Salad

Diced Turkey, Diced Ham, Cheese, Cucumber, Tomato, Egg Served With Ranch (410 Cal) PF

Grilled Vegetable Salad

Grilled Squash, Peppers, Onions, Tomatoes, Mushrooms, And Served With Italian Dressing (360 Cal) GF, DF, V, PF

Beverages

Starbucks Coffee Per Gallon

Serves 10-12 12oz
\$14.70 Regular Or Decaf
Standard Service Includes Assorted Sugars,
Half And Half And Skim Milk
Add Oat Milk Or Almond Milk
Carafe For \$2.99

Hot Tea Service

Serves 8
\$10 Hot Water And 8 Assorted Tea Bags

Brewed Unsweetened Ice Tea Per Gallon

Serves 10-12 12oz
\$12.30 per Gallon, with sugar and Lemon

Fruit Juice

\$1.89 Bottled Each

Soda And Water

\$1.79 Bottled Each

Infused Water Chefs Choice Per Gallon

Serves 10-12 12oz \$7



Sweets & Treats

Minimum Of 12 Guests
Price Varies From \$2 To \$4pp
Local Bakery Selections 1.5 Servings Per Person
Calories 78-819
Assorted Gourmet Dessert Bars
Ted Drewes Or Local Custard
Assorted Mini Cheesecakes
House Made Warm Fruit Cobblers With Ice Cream
Fresh Baked Cookies
Sliced Whole Cakes – Decadent Chocolate, Carrot Cake, Goopy Butter
Chocolate Covered Strawberries GF
Flourless Chocolate Cake GF

Snack Break

Minimum Of 6 Guests
2-3 Servings Assorted Per Person
Calories 50-645

Traditional Sweet Treats – Brownies, Cookies And Rice Crispy Treats \$4pp

Snack Attack – Individual Bags Of Gardettos, Goldfish, Pretzels And Chips \$5pp

Sweet And Salty – Cookies, Brownies, Pretzels And Chips \$6pp

Energy Builder – Protein Bars, Assorted Whole Fruit And Assorted Nuts \$7pp

Chocolate!! – Chocolate Candy Bars, Chocolate Kind Bars And Brownies \$6pp

Health Nut – Kind Bars, Dried Fruit And Nut Mix, Sunflower Seeds \$7pp

Salsa Roja – Chips With Salsa And Guacamole & Cinnamon Churros \$6pp

Snacks From The Garden – Fresh Tarragon Herb Dip And Grilled Or Fresh Chilled Vegetables \$7pp

Celebrations



Custom Cakes From McArthur's Bakery
Or Another Local Bakery Prices Vary

Party Punch \$16 For 2 Gallons
Lemonade Punch: Lemonade, Ginger Ale,
Sorbet And Lemon Slices

Cherry Spritzer: Grenadine, Lime Juice,
Cherries And Lemon-lime Soda

We Order, Set Up And Clean Up! Let Us
Assist With The Party.

Buffet Themed Options

Minimum Guests 20



BBQ District - \$24pp (520-990 Cal)

Grilled Corn And Cucumber Salad
Creamy Slaw
Pulled Pork
Shredded Chicken
*Add On Proteins Smoked Brisket, Or
STL Style Ribs For \$4 pp*
**Protein Swap For \$2 Additional*
Texas Beans & Mac And Cheese
Texas Buttered Toast &
Honey Buttered Cornbread
Sweet & Smokey BBQ Sauce
Goopy Butter Cake



O-mori Ramen - \$20pp (225-585 Cal)

Salad With Carrot Ginger Dressing
Tempura Broccoli
Crispy Chicken
Sweet Soy Braised Pork
Pickled Hard Boiled Egg
Vegetable Broth And Chicken Broth
Ramen Noodles
Corn, Edamame, Shredded Carrots
Spinach, Nori Square
Scallions & Spicy Sesame Mayo



Italian Pasta Bar - \$22pp (395-885 Cal)

Tossed Caesar Salad
Tuscan Chicken – Tender Chicken
Breast Topped With Creamy
Spinach & Sundried Tomato Sauce
Baked Parmesan Herb Salmon
*Add On Proteins Meatballs, Shrimp
Or VG Lasagna For \$4pp*
Creamy Alfredo With Peas And
Mushrooms
Pasta Marinara
Lemon Zest Broccolini
Breadsticks And Parmesan Cheese
Assorted Dessert Bars



Poke Bar - \$22pp (255-475 Cal)

Seaweed Salad
Sushi Rice
Teriyaki Salmon
Ahi Tuna
*Add On Proteins Spicy Tuna, Chicken,
Braised Beef, Fried Pork Belly, Shrimp
Ceviche Or Tofu For \$4pp*
Avocado, Cucumber,
Crispy Shallots Sriracha Aioli Soy Sauce
& Sesame Seeds

Street Taco Bar - \$22pp (360-655 Cal)

Grilled Shredded Chicken
Seasoned Ground Beef
*Add Shrimp, Beef Barbacoa Or Pork Carnitas
For \$4 pp Each*
Black Beans & Mexican Rice
Sautéed Bell Peppers And Onions
Flour Tortilla And Tortilla Chips
Toppings: Lettuce, Pico De Gallo, Sour
Cream, Salsa, Guacamole, Shredded
Cheese And Lime
*Add More Toppers Lime Crema, Salsa Verde,
Cojito Cheese For \$2 pp Each*
Mini Churros With Chocolate Sauce





Chilled Lunch

Build Your Own Lunch – Served Chilled

\$17.85 pp, Minimum Of 20 Guests

Calories 520-980

Select One

Caesar Salad - Romaine, Herbed Croutons, And Parmesan Cheese With Cesar Dressing PF

Garden Salad - Spinach, Cucumbers, Shredded Carrots, And Cherry Tomatoes With Lemon Vinaigrette GF, DF, V, PF

Select One

Deli Sandwich Board – Select 4 From Sandwiches And Wraps Menu Or Chef's Choice

Gourmet Croissant Platter – Served On Croissant
Classic Chicken Salad - Grilled Chicken Tossed With Celery, Onion And Creamy Mayonnaise

The Perfect Tuna Salad – Tuna Fish Tossed With Celery, Onion, Dill Pickle Relish And Mayonnaise

Masala Chickpea Salad - Smashed Chickpea Salad With Masala Spice And Green Onions V, DF, PF

Petite Sandwich Rolls 1.5 Servings pp
Roast Beef, Cheddar, Caramelized Onions With Creamy Horseradish Sauce

Smoked Turkey With Sliced Apples With Havarti

Veggie Wrap, Roasted and Seasoned Vegetables V, PF

Select One

Twice Baked Potato Salad Loaded With Bacon, Green Onions, Cheddar Cheese

Tomato Cucumber Salad Fresh Tomatoes, Cucumbers, Red Onions And Israeli Couscous Tossed With A Mint Vinaigrette V, DF, PF

Pasta Salad Chopped Bell Peppers, Olives, Tomatoes, Red Onions, Parmesan Cheese And Balsamic Dressing

House Made Chips Crispy And Lightly Salted GF

Vegetable & Black Bean Quinoa Tossed Fire Roasted Vegetables, Black Beans And Quinoa V, DF, GF, PF

Assorted Packaged Chips Packaged Variety

Select One

Fresh Baked Cookies Assorted Selections: Chocolate Chip, Sugar, Oatmeal Raisin, And Peanut Butter

Fresh Fruit Salad Fresh Melon Honeydew And Cantaloup, Pineapple And Grapes Tossed GF, DF, V, PF

Dessert Bars Assorted Selections

Pizza

Thick Crust 16 Inch Cut In 8 Slices

360-590 Per Slice

Classic Pizza

\$18 Per Pie

Cheese Pizza With Red Sauce And Cheese

Pepperoni Pizza With Red Sauce, Cheese And Pepperoni

Sausage Pizza With Red Sauce, Cheese And Sausage

Loaded Pizza

\$22 Per Pie

Meat Lovers With Pepperoni, Sausage, Ham, Bacon And Cheese

Supreme Above Proteins Plus Onion, Black Olives, Peppers And Spinach

Veggie With Red Sauce, Tomatoes, Onion, Spinach, Peppers, Olives And Cheese

Breakfast Country Gravy, Scrambled Eggs, Bacon, Sausage And Cheese

Add Italian Salad For \$2pp

Add 6 Breadsticks For \$6



Featured Hot Selections



Build Your Own Lunch Or Dinner – Served Hot

\$21pp, Minimum Of 20 Guests, Calories 435-885

Add Second Entrée For \$4pp & Additional Side For \$2pp

Fresh Salad-select One

Caesar Salad -Romaine, Parmesan Cheese, Croutons With Cesar Dressing

Garden Salad-romaine, Grape Tomato, Shredded Carrot, Sliced Cucumber GF V DF PF

Spinach Salad-spinach, Oranges, Red Onion, Feta Cheese, Raspberry Vinaigrette GF VG
Italian Salad-romaine, Red Onion, Shredded Parm, Artichoke Hearts, Diced Red Pepper, Balsamic Dressing GF VG

Entrée-select One

Grilled Chicken Piccata GF DF

Pan Seared Chicken Breast With Coconut Curry Cream Sauce GF DF

Pan Seared Chicken With Garlic Caper Cream Sauce

Roasted Chicken Breast With Blackberry Orange Sauce GF DF

Grilled Salmon With Citrus Basil Butter GF
Jerk Grilled Salmon With Pineapple Mango Salsa DF GF

Maple Brown Sugar Glazed Salmon GF DF
Broiled Cod Fillet With Fennel And Orange GF DF

Grilled Marinated Balsamic Flank Steak With Sautéed Wild Mushrooms GF DF

Grilled Flank Steak With Forest Mushroom Sauce DF GF

Herb Roasted Turkey GF DF

Raspberry Chipotle Glazed Pork Loin GF DF
Cauliflower Steak With Chimichurri Sauce V PF DF GF

Portobello And Asparagus Risotto V DF PF GF

Spaghetti Squash Bake V DF GF PF

Grilled Parmesan Polenta With Grilled Vegetable GF VG PF

Side Start-select One

Garlic Mashed Yukon Gold Potatoes GF PF VG

Rosemary Roasted Red Potatoes GF DF V PF

Whipped Maple Brown Sugar Mashed Sweet Potatoes GF PF VG

Asiago Mac And Cheese VG

Wild Rice Pilaf GF DF V

Garlic Herbed Pearled Cous Cous DF V

Vegetables-select One

Sautéed Vegetable Medley GF DF V PF

Grilled Asparagus GF DF V PF

Glazed Fresh Carrots GF VG

Steamed Broccoli And Cauliflower GF DF PF V

Oven Roasted Green Beans With Red Peppers GF DF PF V

Chef's Choice Seasonal Vegetable

Soup

Add A Soup \$2pp

Minimum Of 20 Per Soup Selection

8 Oz Serving

Chicken Noodle (87 Cal) DF

Minestrone (110 Cal) V DF

Chili (256 Cal) GF DF

Reception Collection

Select a minimum of 3 choices, Calories 60-591
Each Item provides approximately 1.5 servings per guest
Minimum of 12 guests



**Beer & Wine
Service available**

Hors D'Oeuvres \$4pp

- Chipotle Guacamole With Fried Tortilla Chips
- Strawberry Goat Cheese Bruschetta
- Cheese Stuffed Jalapeno
- Sundried Tomato And Basil Pinwheel
- Cowboy Caviar Roasted Corn, Cilantro, Black Bean, Diced Tomato, Red Onion, Lime Juice, Queso Fresco, Fresh Fried Tortilla Chips
- Vegetable Spring Roll With Teriyaki Sauce
- Chicken Quesadilla Cornucopia
- Hummus, Roasted Or Fresh Vegetables And Pita Chips

Hors D'Oeuvres \$5pp

- Roasted Tomato & Goat Cheese On Herbed Crostini
- Basil Chicken Spring Rolls With Ginger Soy Sauce
- Chorizo, Spinach And Cheese Stuffed Shrooms
- Goat Cheese Curds With Lavender Honey
- Cheeseburger Dip With Fried Tortilla Chips
- Charcuterie Board Chefs Selection Of Local Salami, Artisan Cheeses, Fruit, And Nuts



Hors D'Oeuvres \$6pp

- Tenderloin Sliders
- Crab Cake With Chili Garlic Mayo
- Beef Wellingtons - Braised Beef, Duxelle, Puff Pastry
- Lobster Mac And Cheese Fritters
- Bacon Wrapped Shrimp And Chipotle Boursin Sauce
- Antipasti Skewers With Balsamic Reduction
- Smoked Salmon, Chived Cream Cheese And Crispy Bagel Chip
- Bacon Wrapped Scallops GF
- Beef Or Chicken Satay GF
- Hummus Cucumber Cups GF V
- Cauliflower Buffalo Wings GF V
- Tofu Satay Skewers With Peanut Sauce GF V
- Zucchini Corn Fritters With Lemon Yogurt Sauce GF V
- Tomato Arancini VG
- Brie Encroute With Raspberry VG

Hosting at your home?

We have you covered.
Dinner – Rentals – Cake
Contact our team today!

Formal Events

Chef Service Station Dinners

Minimum of 25 guests

Select from Themed Menus:

BBQ District

O-Mori Ramen

Poke Bar

Italian Pasta Bar

Street Taco Bar

Carving Station \$25pp

Add Second Protein for \$10pp

Carvery Assortment of spreads, rolls and other accoutrements

Select One Protein: Beef Tenderloin, Pork Loin, Smoked Brisket, Roasted Turkey

Homestyle Mashed Potatoes

Roasted Herbed Vegetables

Chef's Selection Fresh Tossed Salad

Plated Served Dinners

Minimum of 25 guests

Includes Preset Tossed Salad, Rolls with Butter and Dessert

1 Entrée Chicken Starch and Vegetable \$28pp

2 Entrée Combo: Chicken and Fish or Beef, Starch and Vegetable \$35pp

Waitstaff, Linen, Florals, Rentals, and tax are not included in the price



Bar Service

Beer \$4 per bottle

Wine \$18 by the bottle



Bartender Service

Minimum Charge \$144 St.

Louis only / Tempe please contact the team

Additional charges may apply based on size of group and event duration.



Catering Details

All Chafing equipment, serving equipment, plates, utensils, napkins, cups are provided and included in the price.

The prices listed do not include labor, linen, florals or tax.

We can customize any event, work with our experienced coordinators to plan your next catered program at any size!

Additional nutrition information available upon request.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.



Contact Us at:

Aramark@EdwardJones.com

WE MAKE PLANNING EASY.

Memorable breakfast and lunch packages. Delicious buffet options. Satisfying snacks and in-demand beverages. Whatever you're looking for, we'll make the experience incredibly easy, from start to finish.

ENJOY SERVICE AND CONVENIENCE. PLACE YOUR ORDER TODAY.

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