



# Catering

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[Aramark@EdwardJones.com](mailto:Aramark@EdwardJones.com)  
2026

Updated December 2025



# *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  
Hashbrowns  
Grilled Baguette Slices  
Smashed Avocado Spread  
Pea Spread  
Grape Tomatoes  
Sliced Radishes  
Pickled Red Onion  
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  
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 Chef's**

## **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 Plan Greek Yogurt, Toppings Include Assorted Berries, Crumbled Granola And Local Honey

## Chefs Assortment Sandwich \$13.65pp (344-540 Cal) 50 associates or less

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



# 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

# 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

# A La Carte

Assorted Egg Bites 1.5 pieces per person \$4

Donuts from local bakery \$4

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)

Fruit Platter \$2 (82-102)

Oatmeal or Grits with 2 toppings 1.99pp (107-160)



# 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 Roast Beef**- 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)

### 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

## Salads

### Fresh Made Salads \$12

Served With Crackers And A Cookie

#### Salmon Caesar Salad

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

#### Strawberry Poppyseed

Grilled Chicken 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

#### 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, Chickpeas 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 & 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 Chocolate bar

Assorted toppings \$5



# 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 \$3

Ted Drewes Or Local Custard \$4

Assorted Mini Cheesecakes \$4

House Made Warm Fruit Cobblers With Ice

Cream \$4

Fresh Baked Cookies \$2

Sliced Whole Cakes – Decadent Chocolate, Carrot Cake, Gooey Butter \$4

Flourless Chocolate Cake GF \$4

Assorted Brownies \$2

# 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, 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 & Nut Mix, \$7pp

**Salsa Roja** – Chips With Salsa And Guacamole \$6pp

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

**Chex mix Bar** – BBQ Chex, Cheddar Chex, Traditional Chex with assorted toppings \$6pp

**Gus' Pretzels** – Local pretzels with cheese and mustard sauce \$3pp

**Popcorn bar** – Local popcorn, 3 flavors assorted toppings \$5pp

# Celebrations



Custom Cakes, Cupcakes 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  
Sweet & Smokey BBQ Sauce  
Gooey 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  
Fortune Cookies



## 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  
Fortune Cookies

## Street Taco Bar - \$22pp

**(360-655 Cal)**

Grilled Shredded Chicken  
Seasoned Ground Beef  
*Add Shrimp, Beef Barbacoa Or Pork Camitas 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*  
Assorted cookies





# 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** - Romain, Grape Tomato, Shredded Carrot, Sliced Cucumber, with Balsamic Vinaigrette GF V DF 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, and Oatmeal Raisin

**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

50 associates or less

## 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

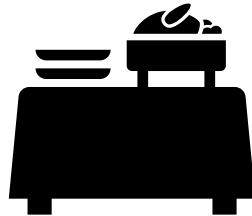


# Featured Hot Selections

## 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 Caesar 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 Vinaigrette 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  
Tomato Basil (136 Cal) V 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
- Antipasti Skewers With Balsamic Reduction
- 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

## **Hors D 'Oeuvres \$7pp**

- Charcuterie Board Chefs Selection Of Local Salami, Artisan Cheeses, Fruit, And Nuts
- Smoked Salmon, Chived Cream Cheese And Crispy Bagel Chip
- Lobster Mac And Cheese Fritters
- Bacon Wrapped Shrimp And Chipotle Boursin Sauce
- Bacon Wrapped Scallops GF



## **Hosting at your home?**

We have you covered.  
Dinner – Rentals – Cake  
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# 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



## 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.*

## 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*



# 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:**

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