



Catering

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TEMPE Catering

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Aramark@EdwardJones.com
2025



Catering Guide

Contents & Quick Links

Breakfast Selections:

Early Bird, Brunch, Beverages and Hot Buffet Breakfast Page 3

Morning Starters, Breakfast Tacos, Garden Style And A La Carte Selections Page 4

Lunch

Fresh Box Lunches, Sandwiches, Wraps and Salads Page 5

Snacks, Sweets, Celebrations and Beverages Page 6

Themed Hot Buffets Page 7

Chilled Lunch, Pizza Page 8

Featured Hot Buffet Selections Page 9

After Hours

Reception Collection Page 10

Formal Events Page 11

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 Sautéed
Vegetables
Breakfast Potatoes & Assorted Fresh Fruit

Early Bird Brunch

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

**\$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
Cup (243 Cal) Or Fresh Local Pastries (140-267 Cal)
\$2pp

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)



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 Iced Tea Per Gallon

Serves 10-12 12oz

\$12.30 per Gallon, with sugar and Lemon

Fruit Juice

\$1.89 Bottled Each

Soda, Tea And Water

\$1.79 Bottled Each

Infused Water Chefs

Choice Per Gallon

Serves 10-12 12oz \$7.35



GF Gluten Free PF Plant Forward DF Dairy
Free V Vegan VG Vegetarian

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

Classic Chicken Salad- 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,

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



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

Chipotle Cheesesteak- Roast Beef, Caramelized Onions, Sautéed 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

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 With Balsamic Vinaigrette (410 Cal) PF

Grilled Vegetable Salad

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

Beverages

Starbucks Coffee Per Gallon

Serves 10-12 12oz

\$14.70 Regular & Decaf

Standard Service Includes Assorted Sugars
And Half And Half

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, Tea 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, Goey 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
Dessert Bars \$4pp

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

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

Celebrations



Custom Cakes From Strictly From Scratch
Prices Vary

Party Punch \$16 For 2 Gallons
Ask for Seasonal Offerings

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)

Minimum 72 hours

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

Goey Butter Cake



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

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

Toppings: Lettuce, Pico De Gallo, Sour

Cream, Salsa, Shredded And Cheese

Add More Toppers Lime Crema, Salsa Verde,

Cojito Cheese, Guacamole 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

Entree

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

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

Dessert

Assorted Cookies & Dessert Bars

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

Italian Salad-romaine, Red Onion, Shredded

Parm, Artichoke Hearts, Diced Red Pepper,

Balsamic Dressing GF VG

Entrée-select One

Pan Seared Chicken With Garlic Caper Cream
Sauce

Grilled Salmon With Citrus Basil Butter GF

Jerk Grilled Salmon With Pineapple Mango

Salsa DF GF

Grilled Marinated Balsamic Flank Steak With

Sauteed Wild Mushrooms GF DF

Grilled Flank Steak With Forest Mushroom

Sauce DF GF

Herb Roasted Turkey GF DF

Cauliflower Steak With Chimichurri Sauce V

PF DF GF

Side Start-select One

Garlic Mashed Yukon Gold 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

Chef's Choice Seasonal Vegetable

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
- Sundried Tomato And Basil Pinwheel
- Vegetable Spring Roll With Teriyaki Sauce
- Hummus, Roasted Or Fresh Vegetables And Pita Chips

Hors D'Oeuvres \$5pp

- Roasted Tomato & Goat Cheese On Herbed Crostini
- Beef Empanada with Chipotle Mayo
- Trio Quiche
- Charcuterie Board Chefs Selection Of Local Salami, Artisan Cheeses, Fruit, And Nuts

Hors D'Oeuvres \$6pp

- Tenderloin Sliders
- Bacon Wrapped Shrimp And Chipotle Boursin Sauce
- 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



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

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, Roasted Turkey

Homestyle Mashed Potatoes

Roasted Herbed Vegetables

Chef's Selection Fresh Tossed Salad



Bar Service

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.



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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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