WOOD & stone



To order or for more information
ARAMARK@EDWARDJONES.com
St. Louis North and South Campus Catering

LIMITED TIME SEASONAL CATERING MENU: **SEP-DEC**

HOLIDAY HARVEST

AVAILABLE FOR 12 OR MORE GUESTS
$22.99/guest + second protein for $4/guest

All buffets include rolls -w- butter & assorted holiday cookies and bars.



SALADS

SELECT ONE

MANDARIN CRANBERRY SALAD
Mandarin oranges, dried cranberries, sunflower seeds, greens, red onion and mustard poppyseed vinaigrette.
260 cal per 6oz. serving **V EW**

CRANBERRY-APPLE COUSCOUS SALAD
Toasted couscous tossed with Granny Smith apples, almonds, dried cranberries, fresh spinach and green onion.
190 cal per 3oz. serving **VG**

WALDORF FARRO SALAD
Farro, granny smith apples, red grapes, celery, walnuts and crumbled feta.
180 cal per 3oz. serving **V EW PF**

LEMON PEPPER CAESAR SALAD
Fresh romaine, parmesan with herbed breadcrumbs and lemon pepper caesar dressing.
120 cal per 4oz. serving **EW PF**

TOSSED GARDEN SALAD
Tomato, cucumber, green bell pepper and crispy salad greens.
15 cal per 4oz. serving **VG EW**

SELECT AN ADDITIONAL DRESSING

MAPLE VINAIGRETTE 200 *cal/2oz.* **VG**
RANCH HERB *180 cal / 2oz* **V**
LEMON PEPPER CAESAR DRESSING *260 cal / 2oz*

ENTRÉES

SELECT ONE

CHICKEN PARMESAN
Chicken topped with tomato sauce and a cheese topping.
220 cal per 5oz. serving

BRIE & MUSHROOM CHICKEN
Sauteed chicken breast with a creamy mushroom and brie sauce.
310 cal per 8oz. serving **EW**

BACON WRAPPED PORK TENDERLOIN -W- WILD MUSHROOM CREAM SAUCE
Roasted pork tenderloin wrapped with crispy bacon.
130 cal per 2oz. serving

BLACK GARLIC BALSAMIC FLANK STEAK
Flank steak glazed with black garlic and honey balsamic glaze.
200 cal per 3oz. serving

FRESH GRILLED SALMON WITH SUN-DRIED TOMATO PESTO
Grilled salmon topped with sun-dried tomato pesto on a bed of sauteed spinach.
190 cal per 6oz. serving **EW PF**

SIDES

SELECT ONE

TRADITIONAL HERB STUFFING
200 cal per 3oz. serving

CORNBREAD STUFFING
170 cal per 3oz. serving

CREAMY GARLIC MASHED POTATOES
120 cal per 4oz. serving V

MAPLE MASHED SWEET POTATOES
120 cal per 4oz. serving V PF

BROCCOLI CHEDDAR RICE BAKE
200 cal per 5oz. serving

SEVEN GRAIN RICE BLEND
240 cal per 3oz. serving VG EW

VEG

SELECT ONE

ROASTED AUTUMN VEGETABLES
60 cal per 3oz. serving **VG EW PF**

MAPLE ROASTED CARROTS
100 cal per 2oz. serving **V EW PF**

GREEN BEAN CASSEROLE
110 cal per 4oz. serving **V**

GREEN BEANS GREMOLADA
70 cal per 3oz. serving **VG EW PF**

BALSAMIC BACON BRUSSELS
130 cal per 3oz. serving **PF**

ROASTED ROOT VEGETABLES WITH HERBED BUTTER
240 cal per 5oz. serving **V EW PF**

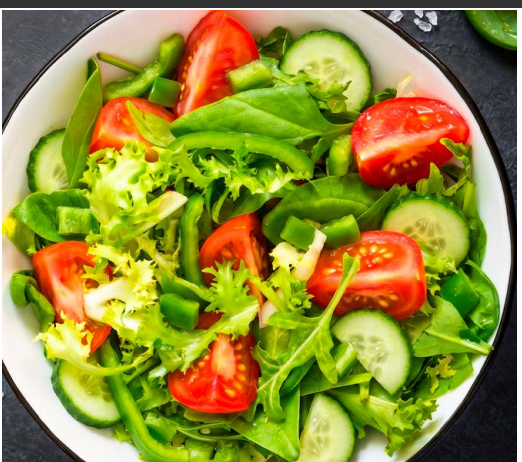


ADD DELICOUS TURKEY SELECTION TO HOLIDAY HARVEST PACKAGE FOR $6/guests

MAPLE GLAZED ROASTED TURKEY
Roasted turkey breast brushed with a smoky maple glaze.
220 cal per 3oz. serving **EW**

SLOW-ROASTED BUTTERBALL® TURKEY BREAST RUBBED WITH SAGE AND THYME
Slow roasted boneless turkey breast rubbed with sage and thyme.
230 cal per 3oz. serving **EW**

SELECT A GRAVY FOR TURKEY ENTREES
Garlic Scallion Gravy *25 cal / 1oz.*
Peppered Turkey Gravy *35 cal / 1oz.*



CURATED FAVORITES

Each option serves 12

HOLIDAY COOKIE PLATTERS
$12.99 150-260 each **V**

HOLIDAY DESSERT PLATTER
Variety of dessert bars and mini parfaits featuring holiday flavors.
$14.99 180-260 each **V**

VINTAGE CHEESE BOARD
Gruyere, gouda & bleu cheeses with grilled apple rings, balsamic berry jam and crackers.
$16.99 470 cal per 5oz. serving **V**

CLASSIC CHEESE BOARD
A selection of Cheddar, pepper jack and Swiss cheeses served with pita wedges and crostini.
$13.99 290 cal per 3oz. serving **V**

FRESH GARDEN CRUDITE TRAY
Assorted crisp fresh vegetables with an herbed ranch dip.
$12.99 120 cal per 5oz. serving **V PF**

SLICED FRESH FRUIT TRAY
Fresh honeydew, pineapple, cantaloupe , grapes, and strawberries.
$12.99 40 cal per 3oz. serving **VG PF PF**

PICKLED VEGETABLE TRAY -W- HERBED RANCH
Cauliflower, radish, carrots and asparagus pickled in a variety of herbed brines.
$13.99 110 cal per 3oz. serving **V PF**

FRUIT & CHEESE BOARD
Goat cheese, Swiss cheese, smoked Gouda, Cheddar, strawberries, grapes, pita chips and crostini.
$16.99 250 cal per 5oz. serving **V**

CHEESE & CHARCUTERIE BOARD Capicola, salami, soppressata, cherry peppers, cornichon, whole grain mustard with garlic & olive oil crostini.
$16.99 310 cal per 5oz. serving



CUSTOM CREATIONS

We are excited to feature a range of culinary experiences for you and your guests. Each provides an interactive selection of amazing flavors to make any event even more special.
Packages available for 12 or more

SAVORY & SWEET

BURRATA BOUTIQUE $21.99
620-1140 CAL PER 6.50Z SERVING
A fresh and flavorful station centered around creamy burrata, paired with crisp crostini and a selection of Italian-inspired accompaniments.

FROM HEARTH TO TABLE $19.99
60-130 CAL EACH
Enjoy artisan flatbreads, layered with thoughtfully paired ingredients and finished to warm, golden perfection.

CLASSIC CHEER

HOT COCOA BAR $5/guest
300-330 CAL PER 80Z SERVING
A cozy and comforting station featuring rich hot cocoa with a variety of sweet toppings. Now with flavored whipped cream and flavored whipped marshmallow topping

CIDER BAR $6/guest
220-300 CAL PER 80Z SERVING
A seasonal favorite featuring spiced caramel, mulled, and harvest apple ciders. Guests can enhance their warm drinks with a range of sweet delights.

HOLIDAY SWEET SHOPPE

Featuring Seasonal Flavors holiday dessert bars, cookies, spiced nuts (approx 3 sweets per person) includes choice of 2 holiday beverages.
$7/guest 170-350 per serving



HOLIDAY PIES

Sold by the pie.

Pumpkin Gooey Butter Cake $12 Rich And Delicious, Serves 6-8

Bourbon Caramel Pecan Apple Pie $14 With Fresh Whipped Cream On The Side Serves 8

Sweet Potato Pie $10 Reggie's Recipe, Subtly Sweet And Spiced Perfectly.

EAT WELL • EW PLANT FORWARD • PF
VEGETARIAN •V VEGAN • VG

TO ORDER OR FOR MORE INFORMATION CONTACT US TODAY!
Aramark@EdwardJones.com

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., trays/bowls used) vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.