

CATERING MENU

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BEVERAGES

Coffee Service Packages

Half-day Coffee Service Full-day Coffee Service

Coffee service includes Regular and Decaffeinated Coffee, and Hot Tea

Full Beverage Service Package

Half-day beverage service Full-day beverage service

Beverage service includes full coffee service, assorted sodas and bottled water

Beverages Available on Consumption

Bottled Water or Assorted Soda Coffee and/or Hot Tea Service Chilled Juices Lemonade Iced Tea with Lemon 3-Gallon Water Station 3-Gallon Fruit-Infused Water Station

BREAKFAST PACKAGES

All breakfast packages include coffee and tea service and appropriate condiments.

The price option listed reflects per-person pricing with <u>half day</u> coffee service. Full day coffee service is available for an additional \$2.00 per person.

CONTINENTAL BREAKFAST BUFFET

Fresh Start

(Minimum 10 guests)
Assorted Breakfast Bakeries:
Fresh Baked Muffins
Breakfast Breads
Seasonal Whole Fruit

Quick Start

(Minimum 10 guests)
Assorted Breakfast Bakeries:
Fresh Baked Muffins
Breakfast Breads
Fruit Flavored Yogurts
Quaker® and Nature Valley® Granola Bars

Healthy Start

(Minimum 20 guests)
Sliced Seasonal Fruit
Hard-Boiled Eggs
New York Style Bagels
Quaker® and Nature Valley® Granola Bars
Gluten Free Granola Bars

Executive Start

(Minimum 20 guests)

Danish Fruit & Cheese Pastries
Assorted Breakfast Bakeries
Hard-Boiled Eggs
Fruit Flavored Yogurts
Sliced Seasonal Fruit

HOT BREAKFAST BUFFET

Morning Sunrise

(Minimum 20 guests)

Traditional Scrambled Eggs
Breakfast Potatoes
Bacon Strips and Sausage Links
Assorted Breakfast Bakeries

Add Fresh Sliced Fruit with Dip

Belgian Waffles and Eggs

(Minimum 20 guests)
Belgian Waffles with Butter, Syrup,
Strawberry & Blueberry Toppings,
and Whipped Cream
Traditional Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Fresh Fruit Salad with Berries

BREAKFAST ADD-ONS AND ENHANCEMENTS

Per Person

Assorted Instant Flavored Oatmeal

Assorted Granola Bars(Includes Gluten-Free)

Hard-Boiled Eggs

Fruit Flavored Greek Yogurts (min. 12)

Seasonal Whole Fruit

Additional Breakfast Meat Selection to Hot Breakfast Package

Fresh Fruit Salad

Fresh Sliced Fruit with Pina Colada Dip

Add Individual Yogurt Greek Parfaits (min 12)

*May Also Be Purchased on Consumption

Per Dozen

Fruit Flavored Greek Yogurts
Assorted Donuts
Fresh Baked Muffins
Assorted Breakfast Bakeries
Assorted Bagels
Danish Fruit & Cheese Pastries

All lunch buffets are served on high-quality black disposable-ware.

COLD SANDWICH BUFFETS

(Minimum 20 guests)

CLASSIC SANDWICHES & WRAPS MEDLEY

Choose up to 4 Sandwiches - Minimum of 5 of any one variety

Sandwiches and/or Wrap Selections

Roasted Turkey with Cheddar on Wheat Turkey Cheddar Wrap Italian Sub Italian Sub Wrap

Ham & Swiss on Rye Grilled Chicken Caesar Wrap

Grilled Chicken Wrap

Grilled Veggie and Hummus Wrap

Vegetarian Greek Wrap Tuscan Vegetable Wrap

Served With

Assorted Chips & Pretzels, Dill Pickle Spears, Condiments, Assorted Desserts and a Beverage (Bottled Water or an Assortment of Sodas)

DELUXE SANDWICHES & WRAPS MEDLEY

Choose up to 4 Sandwiches - Minimum of 5 of any one variety

Sandwiches and/or Wrap Selections

Roast Beef & Cheddar on a Kaiser Bun
Pecan Chicken Salad on Wheat
Tuna Salad on Wheat
Italian Sub
Roast Beef Wrap
Grilled Steak Wrap
California BLT Wrap
Italian Sub

Ham & Swiss on Rye Grilled Chicken Caesar Wrap

Roasted Turkey with Cheddar on Wheat Turkey Cheddar Wrap

Grilled Chicken Wrap

Grilled Veggie and Hummus Wrap

Vegetarian Greek Wrap Tuscan Vegetable Wrap

Choose One Cold Side

Old Fashioned Potato Salad
Italian Pasta Salad
Traditional Macaroni Salad
Traditional Macaroni Salad

Marinated Vegetable Salad (Vegan) Cole Slaw

Southwestern Corn & Black-Eyed Pea Salad

Upgraded Cold Sides: Garden Salad, Caesar Salad, Fresh Harvest Salad or Fresh Tomato Mozzarella Basil Salad for \$1.50 extra

Served With

Assorted Chips & Pretzels, Dill Pickle Spears, Condiments, Assorted Desserts and a Beverage (Bottled Water or an Assortment of Sodas)

All lunch buffets are served on high-quality black disposable-ware.

All Soup and Salad Lunches Buffets are served with Dinner Rolls and Butter, Assorted Desserts and a Beverage (Bottled Water, Assortment of Sodas)

SOUP & SALAD BUFFETS

(Minimum 20 guests)

SOUP, SALAD & BAKED POTATO BAR

Hot Baked Potatoes with the following sides:

Sour Cream Butter Broccoli

Bacon Crumbles Chopped Scallions Shredded Cheddar

Tossed Salad with assorted dressings

Choice of Soup

Fresh Tomato Basil Old Fashion Vegetable White Chicken Chili Traditional Chicken & Noodle Potato & Cheese Chicken Tortilla

Broccoli & Cheddar Beef Chili Vegan Eggplant & Tomato

CHEF SALAD & SOUP BAR

Traditional Julienne Turkey & Ham, Fresh Mixed Salad Greens with the following sides:

Tomato Wedges Cucumbers and Olives Boiled Eggs
Broccoli & Cauliflower Florets Baby Corn Shredded Cheddar Shredded Mozzarella House-Made Croutons

Choice of Soup

Fresh Tomato Basil Old Fashion Vegetable White Chicken Chili Traditional Chicken & Noodle Potato & Cheese Chicken Tortilla

Broccoli & Cheddar Beef Chili Vegan Eggplant & Tomato

CALIFORNIA SALAD & SOUP BAR

Grilled Diced Chicken and California Salad Greens with the following sides:

Crumbled Applewood Smoked Bacon Fresh Avocado Marinated Olives Gorgonzola Cheese Crumbles Tomato Cucumbers

Shredded Colby-Monterey Jack Cheese Peppers House-Made Croutons

Choice of Soup

Fresh Tomato Basil Old Fashion Vegetable White Chicken Chili Traditional Chicken & Noodle Potato & Cheese Chicken Tortilla

Broccoli & Cheddar Beef Chili Vegan Eggplant & Tomato

All lunch buffets are served on high-quality black disposable-ware.

BOXED SANDWICH LUNCHES

(Minimum 15 guests)

CLASSIC SANDWICHES & WRAPS MEDLEY BOXED LUNCH

Choose up to 4 Sandwiches - Minimum of 5 of any one variety

Sandwich and/or Wraps

Roasted Turkey with Cheddar on Wheat Turkey Cheddar Wrap
Ham & Swiss on Rye Grilled Chicken Caesar Wrap

Italian Sub Wrap

Three Cheese and Fresh Vegetables on Wheat Grilled Chicken Caesar Wrap

Grilled Chicken Wrap Tuscan Vegetable Wrap

Grilled Veggie and Hummus Wrap

Served With

Assorted Chips & Pretzels, Condiments, Assorted Desserts and a Beverage (Bottled Water or an Assortment of Sodas)

DELUXE SANDWICHES & WRAPS MEDLEY BOXED LUNCH

Choose up to 4 Sandwiches - Minimum of 5 of any one variety

Sandwich and/or Wraps

Roast Beef & Cheddar on a Kaiser Bun Roast Beef Wrap

Pecan Chicken Salad Grilled Chicken Wrap w/ Spinach, Tuna Salad Cranberries, Pecans and Feta

Grilled Chicken w/ Provolone & Lemon Basil Aioli
Roasted Turkey with Cheddar on Wheat
Ham & Swiss on Rye
Italian Sub
Grilled Steak Wrap
Turkey Cheddar Wrap
California BLT Wrap
Italian Sub Wrap

Three Cheese and Fresh Vegetables on Wheat Grilled Chicken Caesar Wrap

Grilled Chicken Wrap
Tuscan Vegetable Wrap

Grilled Veggie and Hummus Wrap

Choose One Cold Side

Old Fashioned Potato Salad
Italian Pasta Salad

Dilled Redskin Potato Salad
Traditional Macaroni Salad

Marinated Vegetable Salad (Vegan) Cole Slaw

Southwestern Corn & Black Eyed Pea Salad

Served With

Assorted Chips & Pretzels, Condiments, Assorted Desserts and a Beverage (Bottled Water or an Assortment of Sodas)

All lunch buffets are served on high-quality black disposable-ware.

Includes a Dinner Roll, Butter, Dessert, and a Beverage

(Bottled Water or an Assortment of Sodas)

BOXED SALAD LUNCHES

(Minimum 15 guests; 5-person minimum for any one selection)

Veggie Chef Salad

Traditional Chef Salad with Vegetables & Shredded Cheddar and Mozzarella Cheeses ONLY Fresh Tomatoes, Cauliflower, Broccoli, Cucumber, Carrots, Avocado, Olives, And Toasted Sunflower Seeds

Chef Salad

Fine Julienne Turkey & Baked Ham, Cheddar and Mozzarella Cheeses, Tomatoes, Olives, Seasonal Vegetables and House Made Croutons

Napa Valley Grilled Chicken & Tomato Capri

Sliced Grilled Chicken, Fresh Mozzarella, Tomato & Fresh Basil Combination, Roasted Shiitake Mushrooms, Marinated Greek Olives, Toasted Pistachios and Light Blush Wine Vinaigrette

Greek Salad with Grilled Chicken

Sliced Grilled Chicken, Mediterranean Greens with Roasted Red Peppers, Marinated Olives, Tomatoes, Cucumbers, and Feta Cheese, Olive Oil and Lemon Vinaigrette

Mandarin Chicken Salad

Grilled Asian Marinated Chicken, Crisp Salad Greens, Mandarin Oranges, Candied Almonds, Toasted Rice Noodles, Poppy Seed Dressing

Grilled Chicken Caesar Salad

Grilled Marinated Chicken, Fresh Romaine & Radicchio Lettuce, Shredded Parmesan, Homemade French Bread Croutons, Original Caesar Dressing

Grilled Chicken with Quinoa & Black Bean Salad

Grilled Herb & Olive Oil Marinated Chicken, Quinoa & Black Bean Salad, Served with Multi Grain Rustic Bread

HOT LUNCH BUFFETS

All lunch buffets are served on high-quality black disposable-ware.

THEMED LUNCHEON BUFFETS

(Minimum 20 guests)

The Fiesta

Build-Your-Own Taco/Burrito Buffet

Three Proteins: Grilled Fajita Chicken, Spicy Taco

Beef & Cumin Black Beans

Selection Includes: Taco Shells, Flour Tortillas & Tortilla Chips, Mexican Rice Pilaf, Shredded

Cheddar Cheese, Sour Cream, Lettuce

Grilled Peppers & Onion, Chopped Green Onion,

Chopped Tomato, Jalapenos and Salsa

Served with

Assorted Soft Drinks, Bottled Water and Assorted Desserts

Street Taco Station

Build-Your-Own Taco/Burrito Buffet

Three Proteins: Grilled Fajita Chicken, and

Pork Carnitas, & Cumin Black Beans

Selection Includes: Flour Tortillas, Ranchero

Sauce, Mexican Rice Pilaf, Crumbled Queso Fresco, Shredded Cheddar, Sour Cream, Radishes, Grilled Peppers & Onions, Quick Pickled Red Onion, Pico-De Gallo, Chopped Romaine and

Fresh Jalapenos

Served with

Assorted Soft Drinks, Bottled Water and Assorted Desserts

Mediterranean Pasta Bar

Pasta: Penne

Two Sauces: Marinara and Basil Cream

Two Proteins: Grilled Chicken and Meatballs

Two Cheeses: Shredded Parmesan and Crumbled Feta

Vegetables: Sliced Kalamata Olives, Sautéed Zucchini &

Mushrooms and Grilled Peppers

Served with

Dinner Rolls, Assorted Soft Drinks, Bottled Water and Assorted Desserts

Greek Mezze Station

Build-Your-Own Buffet

Two Proteins: Grilled Lemon Chicken,

Beef & Lamb Gyro Meat

Selection Includes: Fresh Tomatoes, Cucumbers, Onion,

Chick Peas with Lemon & Cumin, Crumbled Feta,

Shredded Lettuce, Pita Bread, Lemons & Tzatziki Sauce

Served with Hummus, Greek Olives, Pickles, and

Roasted Vegetable Couscous

Served with

Assorted Soft Drinks, Bottled Water and Assorted Desserts

Little Italy Lasagna

Pasta: Tender Pasta Layered with a Rich Herbed Tomato Sauce, Sweet Italian Sausage

and Ground Beef

Ricotta, Mozzarella and Parmesan Cheeses

(Vegetarian Lasagna Available Upon Request)

Salad: Fresh Garden Salad and Dressings

Served with

Dinner Rolls, Assorted Soft Drinks, Bottled Water and Assorted Desserts

(Add a 2nd Entrée - \$5.95)

Marinated Herb Roasted Boneless Chicken OR a Plant Based Vegetable Bolognese Lasagna OR Vegetarian Pasta Primavera

HOT LUNCH ENTRÉE BUFFETS

All buffets are served on high-quality black disposable-ware. Unless otherwise listed, all buffets include bread, butter, soft drinks, bottled water, and a dessert assortment.

CLASSIC HOT LUNCH BUFFETS

(Minimum 20 guests)

<u>Italian Baked Chicken with Herbs</u> – Marinated Herb Roasted Chicken served with Redskin Potatoes with Fresh Parsley, Garden Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

Romano Crusted Chicken – a Sautéed Light Romano Cheese Encrusted Boneless Chicken Breast, topped with a Creamy Italian Tomato Sauce with additional Fresh Grated Romano Cheese. Served with Linguine Noodles, Fresh Garden Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts (Eggplant Version Also Available)

<u>Lemon Garlic Chicken</u> – Roasted Chicken with Herbs and Spices. Served with Roasted Redskin Potatoes with Fresh Parsley, Garden Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

<u>Mango Salsa Chicken</u> – Citrus-Marinated Grilled Chicken with Mango Salsa. Served with Roasted Rosemary Potatoes and your choice of Fresh Green Beans or Tossed Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

<u>Herbed Stuffed Chicken with Chardonnay Cream Sauce</u> – Roasted Boneless Chicken Breast served with Roasted Redskin Potatoes and Fresh Parsley, Garden Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

<u>Sautéed Chicken with Mushrooms & Marsala</u> – Sautéed Chicken, Mushrooms & Marsala Wine with Mascarpone Cheese. Served with your choice of Orzo-Wild Rice or Roasted Redskin Potatoes with Fresh Parsley, Fresh Garden Salad & Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

Add a 2nd Entrée

Baked Lasagna with Meat Sauce & Three Cheeses Meatloaf with a Bourbon & Sweet Ketchup Glaze New Orleans Pork Loin with French Mustard Sauce Curried Coconut Quinoa with Greens & Cauliflower Cheesy Polenta with Roasted Vegetable Ragout Vegetarian Pasta Primavera Vegetable Bolognese Lasagna Cheese Tortellini Savory Indian Curried Chickpeas with Basmati Rice

HOT LUNCH ENTRÉE BUFFETS

All buffets are served on high-quality black disposable-ware.

DELUXE HOT LUNCH BUFFETS

(Minimum 20 guests)

<u>English Pot Roast</u> — Slow-Roasted Pot Roast with a Rich Beef Stock and Hearty Burgundy Wine. Served with Real Mashed Potatoes or Roasted Redskins, Fresh Green Beans or Tossed Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

<u>Beef Tips with Mushrooms and Onions</u> – Slow-Simmered Beef Tips in Burgundy Wine with Mushrooms and Onions. Served with your choice of Buttered Egg Noodles or Fresh Mashed Potatoes, Tossed Garden Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

<u>Barbecue Beef Brisket</u> – Slow-Cooked Tender Beef Brisket served with an Authentic Texas Table "Mop". Served with your choice of Macaroni & Cheese or Fresh Mashed Potatoes, Tossed Garden Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

<u>Honey Ginger Glazed Grilled Salmon</u> – This Salmon is Marinated and Grilled over an Open Flame. Served with your choice of Wild Rice Pilaf or Buttered Mashed Potatoes, Tossed Salad with Dressings, Dinner Rolls & Butter, Assorted Soft Drinks, Bottled Water and Assorted Desserts

Add a 2nd Entrée

Baked Lasagna with Meat Sauce & Three Cheeses Meatloaf with a Bourbon & Sweet Ketchup Glaze New Orleans Pork Loin with French Mustard Sauce Vegetarian Pasta Primavera Plant Based Vegetable Bolognese Lasagna Curried Coconut Quinoa with Greens & Cauliflower Cheesy Polenta with Roasted Vegetable Ragout Savory Indian Curried Chickpeas with Basmati Rice Cheese Tortellini with Almonds & Fresh Basil-Pesto Marinated Herb Roasted Chicken Authentic Indian Butter Chicken Roasted Miso Glazed Chicken Herbed Chicken Roulade Basil Pesto Chicken and Pasta Chicken Romano w/Pomodoro Sauce

AFTERNOON BREAK SELECTIONS

PACKAGES AND SPECIALTY SNACKS

Little Debbie® "Old School" Break

An Assortment of Little Debbie® Novelty Snacks Regular & Chocolate Milk

Sweet N Salty

Assorted Fresh Baked Cookies Assorted Chips and Pretzels Assorted Mini Candy Bars

Graeter's "Just Scoops" Ice Cream

An Assortment of Signature Flavors Served in Individual Cups

Graeter's Sundae Bar Service

Graeter's Ice Cream Sundae Flavors
Hot Fudge, Butterscotch, and Strawberry Toppings
Whipped Cream
Pecans and Cherries
Minimum of 50 Guests

Chocoholic

Chocolate Chip Cookies Fudgy Chocolate Brownies Chocolate-Covered Pretzels Chocolate Milk

South of the Border

Tri Color Corn Chips
Warm Southwestern Chili Con Queso
Fresh Guacamole and Two Salsas

Minimum of 25 Guests

Healthy Snack Attack

Hardboiled Eggs String Cheese Protein Bars Trail Mix/Nuts

Fresh Focus

Fresh Cut Vegetables and Relishes
Domestic Cheeses and
Gourmet Crackers

Minimum of 25 Guests

A LA CARTE

Snack Pack
(Assortment of Chips, Granola Bars and a Selection of Snack Items)
Assorted Chips/Pretzels
Assorted Granola Bars
Pub Style Snack Mix
Hard Boiled Eggs
Assorted Fruit Yogurts
(Increments of 12)
Assorted Cookies

Assorted Cookies/Brownies Assorted Brownies Assorted Nuts Assorted Trail Mix Pitas and Hummus Sliced Seasonal Fruit w/ Dip Fresh Cut Veggies w/ Relish Cheese & Crackers

*May Also Be Purchased On Consumption