NMS CATERING

Order Online
www.bpcafe.catertrax.com

Email
anccatering@bp.com

907-564-4107
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<thead>
<tr>
<th>Section</th>
<th>Page</th>
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</thead>
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<tr>
<td>BREAKFAST SELECTIONS &amp; BEVERAGES</td>
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Meets our Mindful nutrition guidelines. For more information visit www.mindful.sodexo.com

(GF) Gluten Free
(V) Vegetarian

Please inform us of any allergies. We will make every effort to accommodate special requests. We do use peanuts/tree nuts products.

A 2,000 calorie daily diet is used as the basis for general nutrition advise; however individual calorie needs may vary. Additional nutritional information available upon request.
**Continental Breakfast** $11.75 per guest
Fresh cut seasonal fruit, assorted pastries, bagels, muffins, fruit juice, fresh brewed gourmet coffee & tea service.


**Greek Yogurt Parfait Bar** $13.75 per guest
Sweetened greek yogurt with a selection of two seasonal fruits and granola. Comes with assorted mini muffins, fresh brewed gourmet coffee and tea service.


**Breakfast Sandwich/Burrito Buffet** $12.75 per guest
Breakfast sandwiches or burritos or a combo of both. Comes with fresh cut seasonal fruit, fresh brewed gourmet coffee and tea service.

**Breakfast Sandwiches:**
Your choice of breakfast meat, egg and cheese on an english muffin. (Bacon, sausage, ham or egg and cheese.)

**Breakfast Burritos:**

**Sun Creek Breakfast** $14.75 per guest
Scrambled eggs, bacon, link sausage, pancakes, home-fried breakfast potatoes, assorted fruit juices, fresh brewed gourmet coffee and tea service.


Substitute the following items for same price per guest.
- Substitute scrambled low-cal egg beaters or scrambled egg whites for scrambled eggs.
- Substitute turkey patty sausage for link pork sausage.
- Substitute french toast for the pancakes.

**Quiche Buffet** $12.75 per guest
Must order in increments of 8.

Comes with breakfast potatoes, fresh cut seasonal fruit, gourmet coffee and tea service.

**Choose From:**
- Lorraine- Bacon, caramelized onions & swiss cheese.
- Meat lovers- Bacon, ham, sausage, onions, peppers & cheddar cheese.
- Garden Vegetable- Zucchini, broccoli, bell peppers, mushrooms & cheddar. (V)


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**À LA CARTE BREAKFAST**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Muffin Breakfast Sandwich</td>
<td>$6.00 per guest</td>
</tr>
<tr>
<td>Choice of bacon, sausage or egg &amp; cheese</td>
<td>329-471 cal.</td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>$8.00 per guest</td>
</tr>
<tr>
<td>Choice of bacon, sausage or egg &amp; cheese</td>
<td>337-480 cal.</td>
</tr>
<tr>
<td>Fresh Cut Fruit Salad 60 cal./4 oz</td>
<td>$2.75 per guest</td>
</tr>
<tr>
<td>Assorted Muffins 196-500 cal.</td>
<td>$22.50 per dozen</td>
</tr>
<tr>
<td>Espresso Chocolate Muffins 500 cal</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Hard Boiled Egg 70 cal.</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Yoplait Yogurt Cup 90-150 cal.</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Mini Danishes 120 cal.</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Gourmet Large Danishes 370 cal.</td>
<td>$40.00 per dozen</td>
</tr>
<tr>
<td>Donuts 190-310 cal.</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Plain Croissant 340 cal.</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Chocolate Croissant 410 cal.</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Coffee Cake (12 servings each) 196-500 cal</td>
<td>$25.00 each</td>
</tr>
<tr>
<td>Cinnamon Roll 670 cal.</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Bagel &amp; Cream Cheese 350 cal.</td>
<td>$3.00 each</td>
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</tbody>
</table>

**À LA CARTE BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee Service</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>Includes regular coffee, decaf, hot water, tea bags and coffee condiments 2-40 cal./8 oz</td>
<td></td>
</tr>
<tr>
<td>Coffee Refresh</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>Assorted Bottled Juice 140 cal.</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Bottled Water 0 cal.</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Bottled Soda 0.240 cal.</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Bottled Vitamin Water 0-120 cal.</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Iced Tea Dispenser 0 cal.</td>
<td>$15 per gallon</td>
</tr>
<tr>
<td>Sweet Green Iced Tea Dispenser 60 cal./8 oz</td>
<td>$15 per gallon</td>
</tr>
<tr>
<td>Raspberry Iced Tea Dispenser 83 Cal/8oz.</td>
<td>$15 per gallon</td>
</tr>
<tr>
<td>Lemonade Dispenser 5 cal./8 oz.</td>
<td>$15 per gallon</td>
</tr>
<tr>
<td>Fruit Punch Dispenser 5 cal./8 oz.</td>
<td>$15 per gallon</td>
</tr>
<tr>
<td>Iced Water Dispenser 0 cal.</td>
<td>$10 per dispenser</td>
</tr>
</tbody>
</table>
**Build Your Own Deli Sandwich Platters**
A minimum order of five guests for deli platters

**Classic Deli Sandwich Platter**
A generous assortment of shaved ham, sliced turkey, roast beef, red pepper hummus, provolone, cheddar and swiss cheese. Additionally served with fresh leaf lettuce, sliced tomatoes, onions, pickles with an assortment of rustic breads and spreads. $490-540 cal.

**Midwest Deli Sandwich Platter**
A generous assortment of grilled chicken, shaved ham, sliced turkey, roast beef, roasted vegetables, red pepper hummus, provolone, cheddar and swiss cheese. Additionally served with fresh leaf lettuce, sliced tomatoes, onions, pickles with an assortment of rustic breads and spreads. $490-580 cal.

**Make it a Meal**
Add chips, cookie, whole fruit & beverage (bottled water, soda or a mix of both).

$10.00 each

**Sandwiches**

- **Smoked Turkey & Cheddar Sandwich**
  Sliced smoked turkey, spinach, cheddar cheese, tomato and honey mustard dressing on multi-grain ciabatta. 360 cal.

- **Roast Beef & Cheddar Sandwich**
  Sliced roast beef with green leaf lettuce, tomatoes, cheddar cheese and horseradish mayo. 680 cal.

- **Ham & Swiss Sandwich on a Croissant**
  Fresh baked croissant with sliced ham, tomatoes, spinach, swiss cheese and honey mustard dressing. 600 cal.

- **Red Pepper Hummus Vegetable Wrap (V)**
  Red pepper hummus, feta cheese, kalamata olives, tomatoes, cucumbers, spinach and a lemon tahini dressing wrapped in a flour tortilla. 710 cal.

- **Deli Chicken Sandwich**
  Grilled herb chicken, green leaf lettuce, cheddar cheese, tomatoes and mayo. 508 cal.

- **Smoke House Club**
  Sliced turkey breast, ham, swiss cheese, bacon, tomatoes, lettuce and chipotle mayo on multi-grain ciabatta. 600 cal.

- **Turkey Cranberry Pecan Wrap**
  Sliced turkey breast with cream cheese, sun-dried cranberries, pecans and lettuce wrapped in a flour tortilla. 647 cal.

- **Curry Chicken Salad Wrap**
  Curry chicken salad with lettuce, provolone cheese, sliced apples and grapes wrapped in a flour tortilla. 628 cal.

**Make it a Meal** $5.50/ per guest

Add chips, cookie, whole fruit & beverage (bottled water, soda or a mix of both). Chips 120-240 cal. cookie 70-100 cal. water 0 cal. soda 0-240 cal.

Served family style in baskets or bag lunch style.

**Salads**

- **Caesar Salad**
  Crisp romaine lettuce tossed with sliced mushrooms, croutons, freshly grated parmesan cheese and our house caesar dressing. Entree 490 cal. Side 165 cal.

- **Greek Salad (GF) (V)**
  Crisp romaine with feta, green peppers, tomatoes, pepperoncini peppers, sliced cucumbers, red onions & kalamata olives tossed with our house vinaigrette. Entree 190 cal. Side 70 cal.

- **Asian Salad (V)**
  Crisp romaine lettuce, water chestnuts, julienne carrots, sliced mushrooms and chow mein noodles. Tossed with our house oriental dressing and sprinkled with sesame seeds. Entree 570 cal. Side 185 cal.

- **Strawberry Fields Forever Salad (GF) (V)**
  Fresh spinach and romaine with gorgonzola, fresh strawberries, julienne red onions and toasted walnuts tossed with honey poppy seed balsamic dressing. Entree 550 cal. Side 280 cal.

- **Superfood Berry Kale Arugula Salad (V)**
  Seasonal berries, kale, arugula, toasted pecans, grapes, feta cheese & edamame tossed with a pomegranate vinaigrette. Entree 510 cal. Side 255 cal.

**Build Your Own Salad Buffet** $11.50 per guest

(Minimum order of 5 guests. Only offered in side salad size)

Crisp romaine lettuce & fresh spinach, shredded cheddar cheese, croutons, three seasonal veggies, eggs, sliced grilled chicken breast, sliced ham with a selection of ranch, italian and raspberry vinaigrette. 456-576 cal.
Our pizza is prepared fresh daily. Each pizza is a full 16” and cut into 8 slices. Thin crust option available for same price. 12” Gluten free crusts are available for an additional $3.00. Gluten free pizzas are made in an environment that uses flour.

Cheese Pizza (V) $18.00
House marinara, mozzarella & provolone cheese. 207 cal/slice

Pepperoni Pizza $22.00
Pepperoni, house marinara, mozzarella & provolone cheese. 226 cal/slice

Grilled Veggie Pizza (V) $25.00
Zucchini, mushroom, onions, bell peppers, tomatoes, cilantro, house marinara, mozzarella & provolone cheese. 210 cal/slice

Meatlovers Pizza $25.00
Italian sausage, pepperoni, bacon, house marinara, mozzarella & provolone cheese. 441 cal/slice

Hawaiian Luau Pizza $25.00
Fresh pineapple, smoked ham, house marinara, mozzarella & provolone cheese. 312 cal/slice

Combination Pizza $25.00
Italian sausage, pepperoni, bell peppers, mushroom, onions, house marinara, mozzarella & provolone cheese. 355 cal/slice

Chicken Bacon Ranch Pizza $25.00
Chicken, bacon, provolone & mozzarella cheese with ranch sauce and topped with parsley. 293 cal/slice

Vegetarian Greek Pizza (V) $25.00
Spinach, sun-dried tomatoes, kalamata olives, artichokes, feta, mozzarella and provolone cheese with a garlic olive oil sauce. 388 cal/slice

Meatball Parmesan Pizza $25.00
Sliced meatballs, green peppers, mushrooms, black olives, house marinara, mozzarella, & provolone cheese. Topped with parmesan and fresh basil. 730 cal/slice

Add Green Salad & Beverage $5.00 per guest

Hummus & Pita Platter $35.00 (V)
Chickpea hummus made with extra virgin olive oil, decorated with kalamata olives, feta cheese and parmesan cheese. Served with roasted pita chips. 310 cal/serving

Fresh Vegetable Platter $35.00 (V) (GF)
Broccoli, cauliflower, carrots, cucumbers, celery & zucchini served with herb ranch. 140 cal/serving

Fresh Seasonal Fruit Platter $40.00 (V) (GF)
Artfully arranged sliced fresh seasonal fruit. 80 cal/serving

Fiesta Seven Layer Dip $40.00
Refried beans, salsa, cheese, sour cream, olives, onions, tomatoes. Served with fresh fried corn tortilla chips. 66 cal/serving

Platters
Each platter serves 10 people

Alaska Sausage & Cheese Platter $45.00
Reindeer sausage, cheddar, swiss & pepper jack served with water wafers. 453 cal/serving

Tapas Platter $45.00 (V)
Olive tapenade & tomato bruschetta, served with sliced toasted baguettes. 258 cal/serving

Smoked Salmon Dip $45.00
Alaska smoked salmon cream cheese dip served with toasted baguettes, sliced lemon, diced red onions & capers. 240 cal/serving

Cold Shrimp Cocktail Platter $50.00 (GF)
Served with cocktail sauce, lemon aoli sauce & sliced lemons. 150 cal/serving
All buffets are made fresh daily and include a garden green salad with house dressings, fresh baked rolls, butter and ice water. A minimum order of 12 guests for buffets.

**Buffet Option 1**
1 Entrée & 2 Side Dishes
$19.75 per guest

Add an additional entree for $4.75 per guest.
Add an additional side dish for $2.00 per guest.

**Buffet Option 2**
2 Entrée & 2 Side Dishes
$24.50 per guest

**Entrée Selections**

- **Sesame Chicken**
  Broiled chicken breast with a ginger soy citrus glaze, topped with green onions, lemon zest and sesame seeds. 160 cal./serving

- **Chicken with Artichokes & Lemon**
  Skinless chicken breast pan seared and deglazed with lemon and onions, topped with artichokes and a light cream sauce. 547 cal./serving

- **Chicken Cordon Bleu**
  Skinless chicken breast with ham, swiss cheese, hand breaded and topped with a white wine béchamel sauce. 550 cal./serving

- **Garlic Parmesan Crusted Cod**
  Alaskan cod coated with parmesan and panko bread crumbs and pan seared. Served with a light lemon cream sauce and topped with parsley. 183 cal./serving

- **Potato Crusted Salmon**
  Seasoned baked salmon coated with golden brown shredded potatoes. 164 cal./serving

- **Orange Rosemary Thyme Salmon**
  Broiled seasoned salmon served with a citrus orange rosemary thyme glaze. 148 cal./serving

- **Crab Cakes**
  Golden seared crab cakes served with a lemon aoli. 260 cal./serving

- **Herb Roasted Pork Loin**
  Herb rubbed slow roasted pork loin served with pan gravy. 457 cal./serving

**Meatball Stroganoff**
Home-style meatballs in a creamy mushroom gravy. 410 cal./serving

**Beef or Chicken Enchiladas**
Shredded beef or chicken mixed with cheese rolled in a corn tortilla, topped with enchilada sauce, olives, green onions, tomatoes and cheese. Served with salsa and sour cream. Chips and salsa served in place of rolls. Beef 405 cal./serving, Chicken 318 cal./serving

**Beef Tacos**
Seasoned ground beef with hard and soft taco shells. Served with diced tomatoes, lettuce, cheddar cheese, salsa and sour cream. Chips and salsa offered in place of rolls. 740 cal./serving

**Spinach Orzo Ricotta Stuffed Peppers (V)**
Bell peppers stuffed with seasoned spinach, orzo pasta & veggies. Topped with lemon basil ricotta. 875 cal./serving

**Italian Lasagna (order in increments of 12)**
Pasta layered with an Italian sausage, ground beef marinara & basil ricotta. Topped with mozzarella, provolone and parmesan cheese. 875 cal./serving

**Veggie Blanc Lasagna (order in increments of 12) (V)**
Pasta layered with sautéed veggies, basil ricotta and a white béchamel sauce. Topped with mozzarella, provolone and parmesan cheese. 290 cal./serving

**Side Selections**

- **Golden Rice Pilaf** 234 cal./serving (GF)
- **White Rice** 212 cal./serving (GF)
- **Parmesan Spinach Cous Cous** 110 cal./serving (GF)
- **Spanish Rice** 154 cal./serving (GF)
- **Buttered Parmesan Noodles** 323 cal./serving

- **Oven Browned Potatoes** 190 cal./serving (GF)
- **Garlic Mashed Potatoes** 118 cal./serving (GF)
- **Whipped Sweet Potatoes** 250 cal./serving (GF)
- **Refried Beans** 184 cal./serving (GF)
- **Seasoned Black Beans** 110 cal./serving (GF)

- **Sautéed Fresh Vegetables** 40-100 cal./serving (GF)
- **Steamed Green Beans** 61 cal./serving (GF)
- **Honey Glazed Carrots** 116 cal./serving (GF)
- **Baked Parmesan Zucchini Spears** 118 cal./serving
## SWEET TREATS & AFTERNOON SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/serving</th>
<th>Price/Cake/Bun etc.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies by the Dozen</td>
<td>220-240</td>
<td>$12.00 per Dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>112</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Giant Cookies</td>
<td>336-370</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Rice Krispy Treats</td>
<td>119</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Cheesecake (6 slices)</td>
<td>377</td>
<td>$50.00 per cake</td>
</tr>
<tr>
<td>Carrot Cake Squares</td>
<td>326</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Chocolate Cake Squares</td>
<td>337</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>200</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Seasonal Fruit Pie (8 slices)</td>
<td>375-456</td>
<td>$25.00 per pie</td>
</tr>
<tr>
<td>Pumpkin Pie (8 slices)</td>
<td>300</td>
<td>$25.00 per pie</td>
</tr>
<tr>
<td>Pecan Pie (8 slices)</td>
<td>520</td>
<td>$25.00 per pie</td>
</tr>
<tr>
<td>Assorted Cup Cakes</td>
<td></td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>1/2 Sheet Cake (48 servings)</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Full Sheet Cake (96 servings)</td>
<td></td>
<td>$300.00</td>
</tr>
</tbody>
</table>

## Snack Buffets

**Take 5**
Assorted chips, cookies and your choice of soft drinks and bottled water. 346-750 cal./serving

**Matinée**
Fresh popped popcorn, candy bars, soft drinks and bottled water. 360-780 cal./serving

**Afternoon Sweets**
House baked cookies, dessert bars, fresh cut fruit, soft drinks and bottled water. 280-570 cal./serving

## Reception Menus Available

Appetizers & custom menus please contact the catering department for details & a quote

## Lunch Tickets

Want your group to have lunch at the Plaza Cafe?
Lunch tickets are a great way to pay for your group. The price is based on the actual cost recorded at the café registers at the time of the use.

We offer two types of lunch tickets, one with a $12.00 limit also an unlimited amount ticket. The $12.00 ticket is good for up to that amount, and then the guest is responsible for the remaining balance if the total exceeds $12.00.

Tickets are issued for same day use only.

## Beverage/Coffee Cards

Single use beverage/ coffee cards are good for one beverage or coffee from the Gourmet Cup Coffee Shop. Not date sensitive.
1-19 $4.00, 20-99 $3.75, 100+ $3.50 each.

## Plaza Cafe Hours

**Open Monday – Friday**
**Breakfast:** 7:00 AM - 9:00 AM
**Lunch:** 11:15 AM - 1:30 PM Grill & Hot Line
11:15 AM - 2:30 PM Salad Bar

**Flex Friday (Every other Friday)**
Limited lunch service options offered
6:30 AM – 2:00 PM

## Gourmet Cup Hours

**Open Monday - Friday**
6:30 AM - 3:30 PM
**Flex Friday 6:30 AM - 2:00 PM**
PLANNING YOUR EVENT

MENU
The menu selections and services in this guide are the most frequently requested and represent merely a sampling of what we can do. Whether you are planning a simple gathering or a special event, we’ll be happy to help you with the arrangements. Room reservations are the responsibility of the requestor. Room preparation and set up may take up to an hour to complete, so please schedule rooms accordingly.

PLACING YOUR ORDER
Please help us by providing at least 48 hour advance notice for food orders. Our hours of operation are Monday through Friday 8:00 AM to 5:00 PM. Before and after hour and Saturday catering is available for an additional labor charge. Please keep this in mind when placing your order. We will make every effort to accommodate orders with less notice, but may need to restrict the menu to product on hand.

Special orders and events with a large number of guests require as much notice as possible. It is extremely helpful if, at the time of booking your event, you are prepared to share the following information: type of event with service needs (casual buffet style, evening reception, evening dinner party, hosted-non hosted bar service, etc.), approximate numbers of guests, time & location of event, payment method, and any other special arrangements you need us to know.

ADDITIONAL SERVICES
There may be an added labor charge for events scheduled to begin before 8:00 AM or after 5:00 PM. All services will be set up with paper and plastic ware unless otherwise specified. China and linen service is available at an additional cost. Flowers and/or special decorations can be provided for an additional charge.

GUARANTEE AND BILLING POLICY
We accept credit cards or checks. We will provide a receipt after the event takes place.

Due to our advance preparation, cancellations must be made at least 24 hours in advance. Shorter notices may result in charges of up to 100% of the original order.

NMS Catering must retrieve all catering equipment. If you move any equipment from the delivery location, please immediately notify the catering department. Any catering equipment not recovered may be billed to your order.

FOOD REMOVAL POLICY
Due to health regulations, it is the policy of NMS Catering that excess food items from events cannot be removed from the event site without permission. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

ALCOHOL SERVICE
If you are interested in having alcohol service please contact the catering department at least one month prior to event date as it could take up to three weeks to process the necessary permits. All alcoholic beverages must be served by our personnel and consumed in a designated area. Proof of age will be required. NMS Catering reserves the right to refuse service of alcoholic beverages to any person.

DELIVERY FEES
There is no delivery fee for catering services held inside the BP Campus to include the Energy Center. Deliveries outside this area will be subject to a $50 fee. $30.00 for additional delivery times.