## Catering Packages
Includes a Tossed Salad, Rolls & Butter

### Our Basic Buffet
Choice of One (1) Entree and Two (2) Sides.

### Our Better Buffet
$17.99 Lunch / Dinner $23.99
Choice of Two (2) Entrees and Two (2) Sides.

### Our Best Buffet
$23.99 Lunch / Dinner $29.99
Choice of Three (3) Entrees and Three (3) Sides.

## Side Selections
- Firecracker Pasta Salad
- Potato Salad
- Buttered Noodles
- Candied Yams
- Carolina Gold Rice
- Cornbread Dressing
- Georgia Collards
- Green Beans with Brown Butter
- Jollof Rice
- Roasted Redskin Potatoes
- Seasonal Roasted Vegetables

## Entrees
Seafood Add $2.00 per person

### Beef
- Roast Beef & Wild Mushroom Gravy
- Beef Tips
- Beef Maafe

### Poultry
- Orange County Roasted Chicken
- Country Fried Chicken
- Roast Turkey
- Curry Chicken

### Seafood
- Salmon Vera Cruz
- Shrimp Scampi
- Sunday Salmon Croquettes

### Vegetarian & Vegan
- Cauliflower Tikka Masala
- Chana Aloo
- Sweet Potato Pasta & Peanut Pesto

## Additions

### Beverages
- Ginger Turmeric Tea
- Fresh Squeezed Lemonade
- Hibiscus Tea
- Sweet Tea

House-Made Cookies
$1.99 Per Person

Sweet & Gooey Goodness
$2.99 Per Person
Catering Menu

BREAKFAST PACKAGES

MINIMUM TWELVE (12) PEOPLE

Description: Also known as a “Continental Breakfast,” this is our most basic breakfast package. We include a choice of whole fruit, cut fruit, or fruit display. The package features freshly-baked muffins prepared in-house. Vegan selections are also available.

COLD BREAKFAST BUFFETS

GILLET FLORENT’S BREAKFAST BUFFET

$10.99 PER PERSON

- Fresh Fruit
- Assorted Muffins
- Assorted Danishes
- Bagels Choice of (1)
  - Assorted Butters
  - Cream Cheese
  - Jams & Jellies
- Breakfast Breads

MADAME CADILLAC’S BREAKFAST BUFFET

$13.99 PER PERSON

- Fresh Fruit
- Overnight Oats
- Cottage Cheese
  - Dried Fruit
  - Fresh Cut Fruit
  - Granolas
- Breakfast Breads
- Bagels Choice of (1)
  - Assorted Butters
  - Cream Cheese
  - Jams & Jellies

BREAKFAST PACKAGES CONTINUED
HOT BREAKFAST BUFFETS

SISTER THERESA’S BREAKFAST BUFFET

$13.99 PER PERSON

- Fresh Fruit
- Assorted Quiches
  - Garden Vegetable
  - Lorraine (Bacon & Onion)
  - Broccoli Cheddar
- Griddled Potatoes
- Choice of (2)
  - Bacon
  - Turkey Bacon
  - Sausage
  - Turkey Sausage
  - Beyond Sausage (v)
- Breakfast Breads
  - Assorted Butters
  - Cream Cheese
  - Jams & Jellies

THE POWERHOUSE BREAKFAST

$18.99 PER PERSON

- Fresh Fruit
- Baked Eggs
- Garden Breakfast Scramble
  - Tofu and Seasonal Vegetables
- Griddled Potatoes
- Choice of (2)
  - Bacon
  - Turkey Bacon
  - Sausage
  - Turkey Sausage
  - Ham
  - Faken
  - Beyond Sausage (v)
- Bagels
- Breakfast Breads
  - Assorted Butters
  - Cream Cheese
  - Jams & Jellies

BREAKFAST PACKAGES CONTINUED
SERVICES

HOURLY RATE FOUR (4) HOUR MINIMUM

Utility Workers – $22.50/Hr.
• General workers for events, kitchen support, extra hands, labor, loading and unloading.

Servers – $25.50/Hr.
• Set up, serve, clean, clear and attend to guests and needs.

Bartenders – $30.00/Hr.
• Handle all bar beverage needs (alcoholic, non-alcoholic, specialty drinks).

Station Chef – $30.00/Hr.
• Attend action stations for meal service such as carving station, pasta station and/or omelet station.

Coat Check/Host/Attendant – $22.50/Hr.
• Handle any extra non-service needs.

Linens
• Available through Marygrove Conservancy

Plates and Utensils
• China $2.95 Per Person
• Disposables $1.95 Per Person

Note: All catering is subject to a 20% service charge.
LUNCH & DINNER PACKAGES

MINIMUM TWELVE (12) PEOPLE

These are just some of our most popular lunch packages that are designed to meet your event and meeting needs. You will find something for everyone from our convenient and delicious wraps sandwiches on flatbread to satisfying salads, and creative entrees.

We focus on the highest quality ingredients that celebrate healthy local ingredients and sustainable sourcing practices that build community and foster good health outcomes. Just like we say... Healing Food. Healing People. Healing Communities.

ALL BAGGED UP

$9.99 PER PERSON

- Choice of (1)
  - Curry Chicken Wraps
  - Turkey and Cheddar Wraps
  - Ham and Swiss Wraps
  - Farmers’ Wraps (Vegan, tortilla, hummus, lettuce, tomato, roasted sweet potato, pickled onions, black-eyed pea vinaigrette)

- Choice of (1)
  - Sweet Potato Salad (sweet potato, onion, celery, sweet relish, vegan mayonnaise and golden ranch dressing)
  - Firecracker Pasta Salad (bowtie pasta, onions, peppers, tomatoes, black & green olives, capers and oregano)
  - Better Made Chips
TACO BAR

$13.99 PER PERSON

Includes slow-cooked Oaxacan beef, curried chicken, jerk pork, roasted sweet potatoes, and taco shells (corn and flour), shredded cheese, lettuce, tomatoes, sour cream, hot & mild salsas, rice, and refried black beans.

OUR BASIC BUFFET

$14.99 LUNCH / DINNER
$19.99 PER PERSON

Includes a tossed salad, rolls & butter

CHOICE OF (1) ENTREE AND (2) SIDES

ENTREES
- Beef
  - Roast Beef & Wild Mushroom Gravy
  - Beef Tips
  - Beef Maafe

Poultry
- Orange County Roasted Chicken
- Country Fried Chicken
- Roast Turkey
- Curry Chicken

Seafood (+ $2.00 pp)
- Salmon Vera Cruz
- Salmon Croquettes
- Shrimp Scampi

Vegetarian & Vegan
- Cauliflower Tikka Masala
- Chana Aloo
- Sweet Potato Pasta & Peanut Pesto

SIDES
- Firecracker Pasta Salad
- Potato Salad
- Buttered Noodles
- Candied Yams
- Carolina Gold Rice
- Cornbread Dressing
- Georgia Collards
- Green Beans with Brown Butter
- Jollof Rice
- Roasted Redskin Potatoes
- Seasonal Roasted Vegetables

OUR BETTER BUFFET

$17.99 LUNCH / DINNER
$23.99 PER PERSON

CHOICE OF (2) ENTREES AND (2) SIDES

OUR BEST BUFFET

$23.99 LUNCH / DINNER
$29.99 PER PERSON

CHOICE OF (3) ENTREES AND (3) SIDES

LUNCH & DINNER PACKAGES CONTINUED
APPETIZERS

MEATBALLS
$125.00/PAN (FEEDS 100)
$75.00/HALF PAN (FEEDS 50)
- BBQ
- Sweet & Sour
- Traditional Brown Gravy

MOROCCAN MEATBALLS
$175.00/PAN - $125.00/HALF PAN
- Ground lamb and beef with a North African spice blend, raisins, onions, ginger, garlic and a sauce made with cinnamon, coriander, cumin and citrus

WINGS
$150.00/PAN (FEEDS 75)
$75.00/HALF PAN (FEEDS 30)
- BBQ
- Country Fried
- Smoked

CHARCUTERIE BOXES
$10.95 PER PERSON
- Salami, pepperoni, prosciutto, olives, whole grain mustard

CHARCUTERIE TRAYS
$99.99 (FEEDS 25)
- Assorted meats and condiments

FRUIT TRAY
$62.50/EA. (FEEDS 25)

VEGETABLE TRAY
$62.50/EA. (FEEDS 25)
DESSERTS

- HOUSE-MADE COOKIES
  - CHOCOLATE CHIP
  - PEANUT BUTTER
  - SNICKERDOODLE
- SWEET & GOOEY GOODNESS
  - ACCRA BANANA CAKE
  - GEORGIA PEACH & PECAN AMBROSIA
  - JAMAICAN RICE PUDDING
  - MICHIGAN APPLE & GINGER BREAD PUDDING

BEVERAGES

- GINGER TURMERIC TEA
- FRESH SQUEEZED LEMONADE
- HIBISCUS TEA
- SWEET TEA

PRICING

- 8 OZ. @ $3.00 EA.
- 16 OZ @ $5.00 EA.
- 1 GAL. @ $30.00 EA.
- 10 GAL. @ $300.00 EA.

LUNCH & DINNER PACKAGES CONTINUED
SERVICES

HOURLY RATE FOUR (4) HOUR MINIMUM

Utility Workers - $22.50/Hr.
• General workers for events, kitchen support, extra hands, labor, loading and unloading.

Servers - $25.50/Hr.
• Set up, serve, clean, clear and attend to guests and needs.

Bartenders - $30.00/Hr.
• Handle all bar beverage needs (alcoholic, non-alcoholic, specialty drinks).

Station Chef - $30.00/Hr.
• Attend action stations for meal service such as carving station, pasta station and/or omelet station.

Coat Check/Host/Attendant - $22.50/Hr.
• Handle any extra non-service needs.

Linens
• Available through Marygrove Conservancy

Plates and Utensils
• China $2.95 Per Person
• Disposables $1.95 Per Person

Note: All catering is subject to a 20% service charge.
MEETING PACKAGES

MINIMUM TWELVE (12) PEOPLE

All-day events can be tiring, but we’re here to make sure you have the energy to power through! From the moment you arrive on campus, we will be there to greet you with healthy breakfast options to start your day off right.

For lunch, we have a variety of food options available, including vegetarian and vegan options. Throughout the day, you’ll also have a selection of snacks and beverages available to keep you going. And of course, there’s always coffee and tea to keep you focused.

We want to create a warm and welcoming community for all our guests, so please let us know if you have any dietary restrictions or preferences. Our team is here to make sure you have a great day!

<table>
<thead>
<tr>
<th>“ALL-DAY MEETING” PACKAGE ONE</th>
<th>“ALL-DAY MEETING” PACKAGE TWO</th>
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<tbody>
<tr>
<td>$49.95 PER PERSON</td>
<td>$26.95 PER PERSON</td>
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</tbody>
</table>

- Breakfast – Our Florent Gillet Breakfast Package
- Dinner – Choice of Our Better Buffet + Dessert
- Lunch – Choice of Our Better Buffet + Cookies
- Dinner – Choice of Our Best Buffet + Dessert

MEETING PACKAGES CONTINUED
### Gillet Florent’s Breakfast Buffet

- Fresh Fruit
- Assorted Muffins
- Assorted Danishes
- Breakfast Breads
- Bagels Choice of (1)
  - Assorted Butters
  - Cream Cheese
  - Jams & Jellies

### Our Better Buffet

- Choice of (2) Entrees and (2) Sides

**Entrees**

- **Beef**
  - Roast Beef & Wild Mushroom Gravy
  - Beef Tips
  - Beef Maafe

- **Poultry**
  - Orange County Roasted Chicken
  - Country Fried Chicken
  - Roast Turkey
  - Curry Chicken

**Seafood (+ $2.00 pp)**

- Salmon Vera Cruz
- Salmon Croquettes
- Shrimp Scampi

**Vegetarian & Vegan**

- Cauliflower Tikka Masala
- Chana Aloo
- Sweet Potato Pasta & Peanut Pesto

**Sides**

- Firecracker Pasta Salad
- Potato Salad
- Buttered Noodles
- Candied Yams
- Carolina Gold Rice
- Cornbread Dressing
- Georgia Collards
- Green Beans with Brown Butter
- Jollof Rice
- Roasted Redskin Potatoes
- Seasonal Roasted Vegetables

### Our Best Buffet

- Choice of (3) Entrees and (3) Sides

Includes a tossed salad, rolls & butter
DESSERTS

- HOUSE-MADE COOKIES
  - CHOCOLATE CHIP
  - PEANUT BUTTER
  - SNICKERDOODLE
- SWEET & GOOEY GOODNESS
  - ACCRA BANANA CAKE
  - GEORGIA PEACH & PECAN AMBROSIA
  - JAMAICAN RICE PUDDING
  - MICHIGAN APPLE & GINGER BREAD PUDDING

BEVERAGES

- GINGER TURMERIC TEA
- FRESH SQUEEZED LEMONADE
- HIBISCUS TEA
- SWEET TEA

PRICING

- 8 OZ. @ $3.00 EA.
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- 1 GAL. @ $30.00 EA.
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SERVICES

HOURLY RATE FOUR (4) HOUR MINIMUM

Utility Workers – $22.50/Hr.
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Servers – $25.50/Hr.
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• Attend action stations for meal service such as carving station, pasta station and/or omelet station.

Coat Check/Host/Attendant – $22.50/Hr.
• Handle any extra non-service needs.

Linens
• Available through Marygrove Conservancy

Plates and Utensils
• China $2.95 Per Person
• Disposables $1.95 Per Person

Note: All catering is subject to a 20% service charge.
BEREAVEMENT CATERING

MINIMUM TWELVE (12) PEOPLE

At Farmacy Food, we understand facing a loss is never easy. We are here for you and your loved ones during this difficult time. We offer a simple, yet satisfying meal that includes a salad crafted with locally grown greens, dressings, rolls, and your choice of entrees and sides. Plus, you’ll have a variety of delicious desserts to choose from.

Our goal is to make your experience as stress-free as possible so that you can focus on what’s most important – spending time with your loved ones. If you’re looking for a little something extra, we offer upgrades to fit any need. And if you can’t find what you’re looking for, we’re happy to customize a package just for you. Just let us know how we can take our best care of you.

Know that you are in good hands during your difficult time. Thank you for choosing Farmacy Food. Our Basic Bereavement Package is $12.95 per person, which includes your choice of One (1) Entree and Two (2) Sides. Our Better Bereavement Package is $14.95 per person, which includes your choice of Two (2) Entrees and Two (2) Sides. Our Best Bereavement Package is $19.95 per person, which includes your choice of Three (3) Entrees and Three (3) Sides.
### OUR BASIC BUFFET
$12.95 PER PERSON

CHOICE OF (1) ENTREE AND (2) SIDES.

### OUR BETTER BUFFET
$14.95 PER PERSON

CHOICE OF (2) ENTREES AND (2) SIDES.

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$19.95 PER PERSON

CHOICE OF (3) ENTREES AND (3) SIDES.

#### ENTREES

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#### SIDES

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**BEREAVEMENT PACKAGES CONTINUED**
### APPETIZERS

#### MEATBALLS
- **$125.00/PAN (FEEDS 100)**
- **$75.00/HALF PAN (FEEDS 50)**
- **BBQ**
  - Sweet & Sour
  - Traditional Brown Gravy

#### MOROCCAN MEATBALLS
- **$175.00/PAN - $125.00/HALF PAN**
- Ground lamb and beef with a North African spice blend, raisins, onions, ginger, garlic and a sauce made with cinnamon, coriander, cumin and citrus

#### WINGS
- **$150.00/PAN (FEEDS 75)**
- **$75.00/HALF PAN (FEEDS 30)**
- **BBQ**
  - Country Fried
  - Smoked

#### CHARCUTERIE BOXES
- **$10.95 PER PERSON**
- Assorted meats and condiments

#### FRUIT TRAY
- **$62.50/EA. (FEEDS 25)**

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- **$62.50/EA. (FEEDS 25)**
DESSERTS

- HOUSE-MADE COOKIES
  - CHOCOLATE CHIP
  - PEANUT BUTTER
  - SNICKERDOODLE
- SWEET & GOOEY GOODNESS
  - ACCRA BANANA CAKE
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