



**BEVARIS
ALLIANCE**
EST 1977

FUEL YOUR FIRE

Your vision is our menu.
Request any meal item not on the menu
through the online catering form on the
Bevaris Alliance website.

WWW.BEVARISALLIANCE.COM
INFO@BEVARISALLIANCE.COM
(800) 277 - 3599

BREAKFAST BUFFETS

\$12 - \$18 per guest

Continental Breakfast

Croissants, danishes, muffins, mini bagels with cream cheese,
fruit platter, butter, jams & honey

Executive Breakfast

Scrambled eggs, breakfast or herb potatoes, bacon or
turkey bacon, fruit platter, pastries

Breakfast Burrito Station

Eggs, cheese, potatoes with bacon, turkey bacon, chorizo,
or veggie. Salsa roja & verde

Mini Pancake / Waffle Bar

Mini pancakes or waffles, berries, syrup & whipped cream

Healthy Morning Start

Yogurt parfaits, hard-boiled or egg-white cups, fruit bowls,
whole-grain muffins

Avocado Toast Station

Multigrain toast, smashed avocado, hard-boiled eggs,
chili flakes, feta & olive oil



LUNCH BUFFETS

\$18 - \$25 per guest

Fiesta Taco, Burrito & Bowl Bar

Chicken, beef or carnitas, rice, beans, tortillas, chips & salsa,
and a complete selection of fresh toppings.

VEGAN PROTEIN OPTION

Seasoned plant-based crumbles

VEGAN SIDE

Grilled veggie fajitas

SERVICE STYLE

Choice of pre-made burritos or bowls for grab-and-go service, or
a buffet station where guests build to
their preference

Italian Comfort Spread

CHICKEN PICCATA

Lemon-caper sauce

CHICKEN PARMESAN

Marinara & mozzarella

PASTA CHOICES

Spaghetti, fettuccine, or penne

SAUCE CHOICES

Marinara, Alfredo, or pesto

Vegetarian and vegan entrée options
available upon request

Mediterranean Mezze Lunch

CHOICE OF

Lemon chicken, chicken kabobs, beef kabobs,
shawarma, or falafel

Includes rice or couscous, Greek salad, pita & tzatziki

Homestyle Favorites

Grilled or roasted chicken with mashed potatoes or rice pilaf,
vegetables, garden salad

SPECIALTY STATIONS

Priced upon selection

Sliders, skewers, flatbreads, carving, sushi bar,
pasta & other chef-attended experiences



SEAFOOD

\$22 - \$30 per guest

Includes one salmon entrée, one vegetarian entrée, and one salad

SALMON SELECTIONS

Lemon Herb, Mediterranean, Pesto, Garlic Butter

Vegetarian entrée approved during quotation

SIDES

Rice, couscous, herb potatoes or vegetables

SALAD

Greek or garden

ADD ON

+\$6 per guest

Shrimp skewer

BEVERAGES & DESSERTS

Starting at \$3 per guest, per selection

BEVERAGES

Bottled water, coffee/tea, iced tea, infused water, soda, sparkling water, juices

DESSERTS

Cookies, brownies, lemon bars, churro bites, and fruit platters. Premium selections such as cheesecakes, French pastries & specialty desserts

SNACKS

Fruit, chips, cookies, fruit platter, cheese platter, crudité

SANDWICH & SALAD

\$15 - \$18 per guest

Sandwich, side salad & dessert

OPTIONS

Turkey & Swiss, Roast Beef & Cheddar, Chicken Caesar Wrap, Chipotle Chicken Sandwich, Chicken Shawarma Wrap, Mediterranean Veggie Wrap, Veggie Hummus Wrap, Chicken Pesto Panini, Roast Beef Sandwich, Caprese Sandwich, Tuna Salad Sandwich, Vegan Sandwich

DESSERTS

Cookie or mixed fruit cup

PREMIUM DESSERTS

Brownies, lemon bars & churro bites

GRAB & GO BOXED MEALS

\$14 - \$20 per guest

Sandwiches, burritos and bowls, or flatbread, and side salad

ADD ONS

Chips, dessert, beverages & service ware

ARTISAN FLATBREADS

\$14 - \$18 per guest

Cheese, pepperoni, pesto chicken, Mediterranean vegetable & seasonal specialty flatbreads

SERVICE STYLE

Buffet-style or individually packaged

RECEPTIONS

PASTRIES & COFFEE

\$10 - \$15 per guest

Freshly brewed regular & decaf coffee, hot tea, assorted pastries, creamers, water & service ware

DESSERTS & COFFEE

\$10 - \$15 per guest

Assorted premium desserts & pastries with coffee & hot teas

MIMOSA & ZERO-PROOF MIMOSA BAR

Classic orange, seasonal fruit & sparkling zero-proof options with fresh fruit garnishes

ZERO-PROOF MIMOSA SERVICE

Starting at \$5 per guest

TRADITIONAL MIMOSA SERVICE

Starting at \$8 per guest

Alcoholic service is subject to venue approval and applicable requirements.

Bartender, glassware, and specialty setup quoted separately as requested.

Staffing priced separately when client provides alcohol, mixers, garnishes, ice setup, etc.



FUEL YOUR FIRE

For inquiries or placing catering orders, please visit
bevarisalliance.com/catering.

Delivery, setup, full-service catered events, staging, packaging,
staffing and equipment fees may apply based on event size,
location and service requirements.

Additional labor fees may apply outside regular
Monday through Friday business hours.

WWW.BEVARISALLIANCE.COM
INFO@BEVARISALLIANCE.COM
(800) 277 - 3599