



CUISINES
— CULINARY & CATERING —

**Innovation Barn
Catering**

Spring 2026 Catering Menu

Event Planning

- **Ordering:**

<https://api.getspoonfed.com/1734/canteen-innovation-barn/>

- Please place orders at least 3 days prior to your event, using our Spoonfed portal. We will make every effort to accommodate last minute requests, but this lead time ensures the freshest ingredients and adequate staff are available. Orders must be confirmed a minimum of 24 hours before the event, an email confirmation will be sent through Spoonfed

- **Custom Menus**

- We would be happy to create a customized menu for you to meet any dietary or preference needs for your guests, please communicate and confirm with our Catering Director, Genesis DuPree after placing the order in Spoonfed.

- Genesis.DuPree@compass-usa.com

- **Extras**

- Catering orders include compostable disposable ware. Plate & tableware, linens, wait staff and other services are available by request for additional charges, quoted separately

- **Payment**

- Credit cards will be processed through our Spoonfed catering portal for your convenience

- **Cancellation**

- We realize that emergency cancellations do occur, and we'll do our best to avoid unnecessary charges. We request a minimum of 24 hours notice on all catered events to avoid charges.

MENU

All prices are per person, including compostable disposables.

BREAKFAST

Continental Breakfast **14**

Selection of local bakery pastries, muffins & breakfast breads, seasonal fresh fruit

Overnight Oats **9**

Oats, vanilla yogurt, maple syrup, cinnamon, milk (non-dairy available upon request), fresh berries

Yogurt Parfait **8**

Mixed berries, granola & vanilla yogurt

Premium Continental Breakfast **17**

Assorted pastries, muffins, fresh fruit choice of overnight oats or parfait, with coffee and juice service

Hot Breakfast **20**

Choice of entrée: Breakfast Bread Pudding Casserole, Waffles, Biscuits & Gravy, Vegetable Egg Frittata, Pancakes

Style of eggs: Scrambled, Vegetable Egg Frittata

Protein (choose 2): Bacon, Turkey Bacon, Sausage, Turkey Sausage, Beyond Sausage

Choice of Side (choose 2): Fresh Fruit, Hash Brown Casserole, Breakfast Potatoes, Cinnamon Rolls

LUNCH

Artisan Sandwich Boxes

16

All served with chips, pasta salad, cookie

Classic Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, parmesan cheese, Caesar dressing, spinach wrap

Italian Chicken

Marinated chicken breast, tomato, basil pesto, mozzarella, balsamic reduction, telera roll

Zesty Italian Sub

Ham, salami, pepperoni, banana peppers, lettuce, tomato, dressing, sub roll

Turkey Jack BLTA

Roasted turkey, pepper jack, bacon, lettuce, tomato, avocado, mayo, telera roll

Double Decker Midwest Club

Roasted turkey, ham, bacon, provolone, chipotle mayo, lettuce, tomato, multigrain bread

Cali Ham & Avocado

Ham, pepper jack, avocado, garlic aioli, lettuce, tomato, multigrain bread

Roast Beef Sandwich

Roast beef, provolone, caramelized onions, arugula, aioli, telera roll

Citrus Chicken Salad

Citrus chicken salad, lettuce, tomato, multigrain bread

Roasted Vegetable & Hummus

Seasonal roasted vegetables, hummus, lettuce, tomato, tzatziki, spinach wrap

Frontega Chicken

Chicken, mozzarella, tomato, red onion, arugula, chipotle aioli, telera roll

LUNCH

Artisan Salads

16

All served with fruit, cookie

Greek Chicken

Grilled chicken, romaine, olives, banana peppers, red onion, bell pepper, tomato, cucumber, feta

Turkey Avocado

Turkey, mixed greens, avocado, red onion, tomato, cucumber

Classic Chef

Ham, turkey, mixed greens, egg, bacon, cheddar, red onion, tomato, cucumber

Southern Cobb

Chicken, mixed greens, bacon, egg, bell pepper, bleu cheese, avocado, cucumber

Chicken Caesar

Grilled chicken, romaine, croutons, Parmesan, tomato, cucumber

Mediterranean Vegetable

Roasted vegetables, mixed greens, cucumber, tomato, carrot, red onion, bell pepper

LUNCH & DINNER BUFFETS

Designer Buffet

23

All menus include water. Drinks are available for purchase.

Fried Rice Bowl

Orange chicken, garlic beef, fried rice, glazed carrots, green onions, spring roll

Burrito Bowl

Choose 2: Carnitas, mojo chicken, fajita beef, vegan chorizo
Spanish rice or cilantro rice, black, re-fried or pinto beans, lettuce, salsa, sour cream, cheese, guacamole, tortilla crisps

Lemon Herb Chicken

Roasted redskin potatoes, broccoli, zesty lemon cream sauce, dinner roll

Global Grains Bowl

Global grain blend, chicken shawarma, falafel, mixed greens, roasted sweet potatoes, feta, naan, assorted vinaigrettes

Smoked Gouda Mac & Cheese Bar

Poached shrimp, grilled chicken, sauteed peppers & onions, blistered tomatoes, herb butter broccoli, tobacco onions, house salad, dinner roll

Roasted Salmon

Whole roasted Salmon with honey garlic glaze, asparagus, roasted potatoes, house salad, dinner roll

Build Your Own Salad

Sliced chicken, roasted salmon, Adrina Farms lettuce, boiled eggs, broccoli, raisins, mushrooms, shaved parmesan, bacon bits, tomato, onion, carrot, cucumber, croutons, assorted dressings

Pasta Bar

Choice of two proteins, two sauces, two noodles, broccoli, house salad, garlic bread

Sandwich Bar

Choice of two or three of our artisan sandwiches, house salad, pasta or potato salad, house chips

Pulled Pork BBQ

Baked beans, slaw, southern green beans, mac & cheese, cornbread, bun

RECEPTION EVENTS

Charcuterie Board

85

Chef's choice of 3 meats and 3 cheeses, with accompaniments & crackers. Priced per board for 20 guests

Small Bites- Choose up to 5

6.5

Priced per selection per guest:

- Smoked Buffalo Chicken Sliders
- Red Pepper Hummus, Tzatziki, Mini Naan
- Seasoned Vegetable Crudit  with Ranch
- Greek Chicken Meatballs with Red Pepper Coulis
- Fresh Fruit
- Tortilla Chips & Dips- pico de gallo, guacamole, mango salsa
- Bruschetta
- Cocktail Meatballs with sweet BBQ
- Spinach & Artichoke Dip, pita
- Caprese Salad, balsamic reduction
- Fried Mac & Cheese, comeback sauce
- Thai Glazed Chicken Skewers, crushed peanuts, cilantro
- Roast Beef Sliders, horseradish aioli, arugula, pickled onion
- Mini Crabcakes, remoulade
- Brisket Burnt End Sliders, coffee bbq
- Island Shrimp, mango salsa
- Smoked Salmon Carpaccio, garnish
- Tenderloin Crostini, sherry mushrooms, red onion jam
- Mini Chicken Empanadas, Amarillo aioli
- Classic Cocktail Shrimp
- Spring Rolls with sweet chili sauce
- Lemongrass Potsticker with ponzu
- Mexican Street Corn Dip with tortilla chips
- Chicken and Waffles, sriracha maple syrup

DESSERT

Assorted Dessert Bars	7
Cupcakes	6
Brownies	6
Cookies	5
Cheesecake Bites	9
Macaroons	9

BEVERAGES

Coffee service and beer & wine service are provided by Change Please café.

- Option 1 – Beer and wine can be purchased ahead of time and your own servers used.
- Option 2 – Consumption purchased at bar using Change Please bartenders.
 - Minimum \$80/hour spend, 2 hours minimum

Coffee Airpot (serves 12)	15
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Includes half and half, milk, alternative milk, sugar, Splenda, cups, lids and stir sticks

Iced Tea or Lemonade Gallon	8
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Smith Tea Sachets	1.50 ea.
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Can Sodas	2.50 ea.
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Coke, Coke Zero, Diet Coke, Sprite

Bottled/Can Water	2.50 ea.
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