CULINART CATERING
AND SPECIAL EVENTS

The following Catering Guide offers a wide selection of high-quality food and services. As Teacher College’s primary contracted vendor it is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements or items you may not find in this guide.

The CulinArt Catering Promise
When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service and personal touches that make the difference to you and your guests.

Please note:
• All listed prices are per person, unless otherwise noted.
• Prices include delivery, food table/station linens, set up, break down and pick up of food and equipment. Certain events (such as china service, tended bars, chef stations, etc.) may require additional service labor charges.
• China service orders will be billed an additional $2.10 per person.
• On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance should this occur.
• For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event.
To Order
Please login to your Catertrax account at teacherscollege.catertrax.com or feel free to contact CulinArt at (212) 678-3168 or email us at culinart@tc.columbia.edu. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us.

Regular Business Hours
The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday - Thursday 7am to 7pm, And Friday 7am to 3:30pm. Certain services (such as china service, tended bars, chef stations, etc.) or catering services executed outside of our normal hours of operations may require service attendance.

Guarantees
To ensure your event is a success, we require orders to be placed 48 hours prior to your event date. Your final guest count is needed 24 hours prior to your event date. The final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater.

Order Placement
To ensure quality selections and product availability, we request that functions be scheduled with as much advance notice as possible- at least two business days in advance. Orders placed with less than 24 hours of your event may be subject to an additional 15% rush charge. We understand that last-minute requests may occur so please call us to discuss your specific catering needs.

Cancellations
All cancellations must be submitted in writing and received by our office at least 24 business hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled within 4 hours of the event will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday - Thursday 8am to 5pm, and Friday 8am to 3:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking incentives for cancellations due to unforeseen conditions.

Event Locations
Event locations must be reserved prior to the event. Please ensure you have tables ordered from facilities. Our catering team can arrange for rental equipment, if needed for event. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. Based on the complexity of your event we may need up to two hour prior to your setup time and two hour following your schedule event time for breakdown.

Delivery and Set Up
Orders are typically scheduled to be setup 30 minutes prior to your event unless otherwise noted. Additional fees may be applied for after hour and off-site deliveries. Events that do not require a server present, as well late night and weekends orders will be picked up the next business day.
Service
Certain events require service staff. Service staff is billed for a five (5) hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed for wait staff at $29.00 per hour, per staff member, with a five (5) hour minimum. Any staffing required after normal business hours (Before 7am or after 5pm and also weekends) will be billed at an after-hours rate of 1.5 times the normal hourly rate.
Please review the following service staff rates:

<table>
<thead>
<tr>
<th>Role</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wait staff</td>
<td>$29.00 per hour</td>
</tr>
<tr>
<td>Bartenders</td>
<td>$29.00 per hour</td>
</tr>
<tr>
<td>Station Attendant</td>
<td>$35.00 per hour</td>
</tr>
<tr>
<td>Captain</td>
<td>$40.00 per hour</td>
</tr>
<tr>
<td>Chef</td>
<td>$40.00 per hour</td>
</tr>
</tbody>
</table>

To ensure the fluidity of your event, appropriate staffing is arranged by the catering department. Our trained sales representatives can offer suggestions based on your specific event. Our general guidelines for staffing are as follows:

- Full Open Bar: 1 Bartender per 50 guests
- Breaks and Buffets: 1 Wait Staff per 20 guests
- Passed Hors d’Oeuvres: 1 Wait Staff per 30 guests
- Served Meals: 1 Wait Staff per 10 guests

Service Ware and Linen
Prices per person for basic catering services are inclusive of biodegradable and/or compostable paper products. High quality plastic wares are available upon request at an additional charge of $1.50 per person. As your selected caterer we can provide your event with linens for banquet tables and meeting tables. Our standard white linens can be provided for $10.00 per 6 foot banquet tables. Top cloths for round tables can be rented for $15.00 each.

Specialty Linen
A large variety of sizes and patterns of specialty linen are available to make your event extra special. Linen are available upon request and are priced according to your needs. We need a minimum of 72 hours notice to rent specialized linens.

Payment
In most cases, paying for your order is as simple as providing a Teachers College index number. You may also pay for your order with credit card, cash, or check. Checks are to be made payable to CulinArt Group.

Equipment
The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that authorized individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.
TABLE OF CONTENTS

Breakfast ........................................................................................................... 5
  Signature Sunrise Starters ............................................................................... 5
  Hot Breakfast Buffets ..................................................................................... 6
  Breakfast Add Ons ......................................................................................... 7
  Sweeter by the Dozen ...................................................................................... 7
  Ala Carte Breakfast ....................................................................................... 7

Lunch & Dinner .................................................................................................. 8
  Gourmet Sandwiches and Wraps ..................................................................... 8
  Additional Sandwich Buffets .......................................................................... 9
  Sandwich Box Lunches .................................................................................. 11
  Gourmet Side Salads ..................................................................................... 12
  Salad Box Lunches ....................................................................................... 13
  Designer Salad Platters ................................................................................ 14
  Designer Salad Bar ....................................................................................... 15
  Three Tier Salad .......................................................................................... 15
  Classic Hot Buffet ........................................................................................ 16
  Premium Hot Buffet ...................................................................................... 17
  Value Meals .................................................................................................. 18
  Themed Offerings ......................................................................................... 19
  Breaks and Snacks ........................................................................................ 20
  Reception and Appetizer Menus ................................................................. 21-22
  Hors D’ Oeuvres ............................................................................................ 23
  Ala Carte Beverages ..................................................................................... 24-25
SIGNATURE SUNRISE STARTERS
(minimum of 8 guests)

**Continental Breakfast**
choose from CulinArt’s assorted breakfast pastries
please select three (3)
donuts, croissants, scones, muffins, danish and bagels served with creamery butter, cream cheese, fruit preserves, orange juice, regular, decaffeinated coffee and tea
7.25

**Teachers College Breakfast**
choose from CulinArt’s assorted breakfast pastries
please select three (3)
donuts, croissants, scones, muffins, danish and bagels served with sliced fresh fruit platter, creamery butter, cream cheese, fruit preserves, orange juice, regular, decaffeinated coffee and tea
9.05

**Guiltless Breakfast**
selection of whole grain and assorted bagels served with low-fat cream cheese, trans fat-free spread, fruit preserves, peanut butter, fresh fruit and berry salad and a variety of non-fat yogurts, assorted healthy cereals and instant oatmeal, served with low-fat milk (soy milk available upon request), decaffeinated coffee and tea
9.90

**Upgrade to your Breakfast**
scrambled egg beaters
OR
turkey sausage
4.00
HOT BREAKFAST BUFFETS

(minimum of 20 guests)

The Scramble
scrambled eggs, breakfast potatoes and buttermilk biscuits
served with your choice of: bacon, sausage links or ham
orange juice, regular, decaffeinated coffee and tea
11.75

Upgrade your Scrambled Eggs
spinach, tomato, assorted bell peppers, onions, mushrooms,
cheddar cheese, mozzarella cheese, or feta cheese
1.30 per item

The Deluxe Breakfast
scramble eggs and breakfast potatoes served with your choice of:
bacon, sausage links or ham; assorted muffins, bagels, danish, orange juice, ice water,
regular, decaffeinated coffee and tea
and choice of one (1) of the following:
french toast
OR
buttermilk pancakes
OR
choice of one (1) quiche: (roasted vegetable, lorraine or southwestern)
16.90

The Strata
turkey sausage or smoked bacon, peppers, scallions, potatoes, fresh herbs,
aged cheddar cheese and baked with eggs
OR
spinach, mushrooms, peppers, scallions and feta cheese baked with eggs
served with buttermilk biscuits, orange juice, regular, decaffeinated coffee and tea
12.95

Oatmeal Bar
brown sugar, raisins, warm apples and cinnamon,
cranberries, walnuts, mixed berries, chocolate chips
served with fat-free and low-fat milk
orange juice, regular, decaffeinated coffee and tea
5.95
ADD-ONS

Bacon or Sausage Links  
(turkey or pork)  
4.00 per person

French toast, Multi-grain Pancakes or Buttermilk Pancakes with Syrup  
4.00 per person

Cheese Blintz with Berries  
4.80 per person

Assorted Individual Quiche  
please select two (2) southwestern, roasted vegetable, Mediterranean, quiche Lorraine, shiitake mushroom & leek, spinach & gruyere or tomato & feta  
4.80 per person

Breakfast Potatoes  
2.80 per person

SWEETER BY THE DOZEN

Loaf Cakes  
please select one (1) chocolate, marble, lemon poppy seed, or banana nut, banana chocolate crunch, cranberry, iced lemon, tropical orange  
(each loaf serves 12)  
19.95

Baked Fresh Bagels  
served with creamy butter and cream assorted cream cheese  
24.00 dozen

Tea Scones  
33.00 dozen

Freshly Baked Donuts  
20.00 dozen

Granola & Cereal Bars  
30.00 dozen

Home Style Cinnamon Buns  
33.00 dozen

CulinArt’s Homemade Assorted Muffins  
served with creamy butter  
30.00 dozen

ALA CARTE BREAKFAST

Assorted Individual Yogurts  
including low-fat, light & fit and plain yogurts  
2.55

Assorted Greek Yogurt  
4.00

Homemade Granola  
4.55

Fresh Fruit Mosaic  
sliced fresh fruit and berries  
4.75

add raspberry yogurt dip  
1.55

Assorted Whole Hand Fruit Basket  
1.80

Fruit & Yogurt Parfaits  
assorted fruit and berries topped with low-fat granola and low-fat yogurt  
4.20

Assorted Breakfast Cereals with Whole and Skim Milk  
2.80
GOURMET SANDWICHES AND WRAPS

(minimum of 10 guests)

Turkey & Chicken Varieties:
- roast turkey, romaine lettuce and cranberry-orange mayonnaise on wheat roll
- roast turkey, bacon, cheddar on parker house roll
- smoked turkey, bacon and swiss with lettuce and tomato on ciabatta
- buffalo chicken with blue cheese spread on sourdough
- classic chicken salad featuring a local variety of apples on ciabatta
- california chicken club with bacon and avocado on croissant
- balsamic chicken with fresh mozzarella and spinach on focaccia
- grilled caesar chicken tossed with romaine and parmesan in a whole wheat wrap
- greek chicken pita

Beef & Ham Varieties:
- roast beef with caramelized onions and horseradish on a club roll
- roast beef and smoked mozzarella with roasted peppers on italian bread
- roast beef and cheddar with horseradish mayonnaise on sourdough
- prosciutto, genoa salami, provolone, roasted peppers and leaf lettuce on italian roll
- ham and brie with honey mustard on a fresh baguette
- smoked ham, cheddar and pear wrap

Tuna & Vegetarian/Vegan Varieties:
- tuna salad featuring granny smith apples and walnuts on a croissant
- veggie tuna salad, fresh dill and lemon mayonnaise on a multi-grain roll
- vegan hummus with julienne carrots and broccoli in a spinach wrap
- balsamic roasted vegetables with spinach and tomatoes on focaccia
- southwestern wrap with brown rice, black beans, pico de gallo and cheddar
- fresh mozzarella with roma tomato and fresh basil on focaccia
- portobello mushroom, goat cheese and grilled radicchio on focaccia

Gourmet Sandwich, Buffet and Boxed Lunches
- 50 or less people please select up to three (3) sandwiches or wraps
- 51 or more people please select up to five (5) sandwiches or wraps
ADDITIONAL SANDWICH BUFFETS

(minimum of 20 guests)

**Gourmet Sandwich or Wrap Buffet**

(minimum of 10 guests)
gourmet sandwich and wrap selections (previous page)
please select one: signature potato salad or whole wheat pasta salad
served with seasonal tossed green salad, David’s fresh baked cookies,
assorted canned soda and bottle water

19.75

**Gourmet Sandwich or Wrap**
with chips, assorted canned soda and bottled water

16.35

**Classic Sandwich and Wrap Collection**
turkey breast caesar wrap
grilled chicken breast with sundried tomato spread on ciabatta roll
shaved roasted beef with cheddar on kaiser roll
greek salad pita
veggie tuna with fresh dill and carrots on multi-grain roll
please select one: signature potato salad or whole wheat pasta salad
served with seasonal tossed green salad, chips and david’s fresh baked cookies,
assorted canned soda and bottle water

14.55

**Classic Sandwich or Wrap**
with chips, assorted canned soda and bottled water

11.10

**Eat Well Buffet**
assortment of Eat Well Wraps:
black bean, corn and rice salad
mediterranean chickpeas in a wrap
southeast asian chicken with gingered vegetables
tuna veggie salad with fresh dill and carrots
accompanied by a field green salad with herb vinaigrette
served with whole fruit, granola bars and bottled water

17.40
**Wholesome Smorgasbord**

assortment of platters featuring:

- shaved turkey breast, fresh salmon salad, roasted balsamic vegetables,
- lean roast beef and grilled skinless breast of chicken

bread basket including: multi-grain, pumpernickel, whole wheat and marble rye

please select one gourmet salad

- vegan whole grain and grape salad with barley, brown rice and sweet corn tossed with scallions and lemon juice
- legume salad

vegan and gluten-free chickpeas, kidney bean and roasted vegetables in balsamic vinaigrette accompanied by fresh garden salad topped with tomatoes, carrots and cucumbers

with light italian and non-fat raspberry vinaigrette dressings

18.30

**Wholesome Smorgasbord Complete Buffet**

wholesome smorgasbord served with fresh fruit mosaic
and a variety of non-fat yogurts accompanied by assorted canned soda and bottle water

24.15
**Classic Sandwich Boxed Lunch**
- choice of: turkey breast, roast beef or ham
- choice of: swiss, cheddar or provolone
- accompanied by potato chips, whole fruit, fresh-baked cookie and bottle water
- 12.60

**Salad Boxed Lunch**
- choice of: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens.
- accompanied by dinner roll, whole fruit, fresh-baked cookie and bottle water
- 0.00

**Classic Vegetarian Boxed Lunch**
- mediterranean plate of hummus and tabbouleh with flatbread, olives and grape leaves
- accompanied by pita chips, granola bar, whole fruit and bottle water
- 15.00
GOURMET SIDE SALADS

Vegan Whole Grain Grape Salad
with barley, brown rice, and sweet corn tossed with grapes, scallions, and lemon juice
3.75

Quinoa and Apple Salad
plum peruvian quinoa, cranberries and local apples, tossed in an apple and mint vinaigrette
3.75

Grilled Seasonal Vegetables
assortment of grilled seasonal vegetables
3.75

Black Bean and Corn Salad
black beans, corn, and cilantro
3.75

Classic Caesar Salad
romaine hearts, shaved parmesan cheese, seasoned croutons and creamy caesar dressing
2.75

Greek Salad
vine-ripened tomatoes, cucumbers, feta, kalamata olives, green pepper and red onions with balsamic vinaigrette
2.75

Whole Wheat Pasta Salad
fresh broccoli, carrots, peas, red peppers and yellow squash in herb vinaigrette
2.75

Signature Potato Salad
red bliss potatoes tossed with celery, onion and a dijon aioli
2.75

Green Bean Salad
fresh green beans tossed with a shallot and mustard vinaigrette
2.75

Orzo, Feta and Cherry Tomato Salad
orzo tossed with feta, cherry tomatoes and seasoned olive oil
2.75
SALAD BOXED LUNCHES

served with rolls and butter and choice of canned soda or bottled water

Grilled Chicken Caesar Salad
crisp romaine lettuce topped with a grilled chicken breast, shaved parmesan and croutons with a creamy caesar dressing
14.70

Thai Chicken Salad
grilled marinated chicken breast, shredded napa cabbage, julienne cucumbers, carrots, edamame, cilantro, red cabbage and green onions and crispy rice sticks with a cilantro dressing
16.70

Southwest Chicken Salad
chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes and green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing
16.70

Classic Cobb Salad
chopped lettuce with roast turkey, smoked bacon, fresh avocado, diced tomatoes, chopped egg and gorgonzola cheese with buttermilk-ranch dressing
14.70

Chef's Salad
smoked turkey, ham, cheddar and swiss cheese with seasonal vegetables and hard-boiled egg over seasonal greens with ranch, italian or light italian dressing
14.70

Roasted Vegetable Salad
marinated bell peppers, eggplant, zucchini, green onions, roma tomatoes and corn, served over a bed of chilled romaine lettuce with balsamic vinaigrette
14.70

Greek Village Salad
cucumber slices, tomatoes, bell peppers, black olives, artichoke hearts, and feta cheese with olive oil vinaigrette and pita triangles
15.70

Grilled Steak and Gorgonzola Salad
marinated flank steak tossed with tender green beans, cherry tomatoes, gorgonzola, oregano and garlic croutons, with red wine vinegar & olive oil dressing
17.00

Grilled Salmon Salad
grilled salmon over field greens with balsamic vinaigrette dressing
17.00

salad selections listed above can be plated for additional 2.00 per person
DESIGNER SALAD PLATTERS

designer salad platters include your choice of up to three pre-tossed salad platters
please select three(3) of the following:
(minimum of 20 guests)

Mediterranean Vegetarian Meze Platter
fresh grilled pita served with hummus, eggplant caponata, feta cheese, grape leaves
and kalamata olives over a bed of mixed greens with balsamic dressing

SoCa Nicoise
seared peppered tuna with organic spinach, fingerling potatoes, nicoise olives,
grape tomatoes and whole grain mustard vinaigrette

Tuscan Grilled Chicken
sliced rosemary garlic chicken with charred peppers and cherry tomatoes
with sun-dried tomato pesto pasta salad

Mongolian Beef Salad
sliced marinated flank steak over napa cabbage tossed with fresh mint and basil
topped with cucumbers and scallions, with a ginger and sesame dressing

Gourmet Cobb Salad
roast turkey breast garnished with avocado, olives, tomatoes, crisp bacon,
chopped egg and gorgonzola crumbles with our herb vinaigrette dressing

Southwest Chicken Salad
chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn,
diced tomatoes and green onions and crispy housemade corn tortilla strips
with our housemade cilantro-ranch dressing

accompanied by artisan-style breads with butter, fresh fruit and berry mosaic,
dessert bars and cookies, ice water and choice of iced tea or lemonade

24.00
DESIGNER SALAD BAR

designer salad bar includes your choice of up to two proteins, two greens, seven salad mixers, two dressing and one dessert
(minimum of 20 guests)

Proteins
select two (2)
tuscan grilled chicken, southwest chicken, roasted turkey, mongolian beef, hummus with grilled pita chips or eggplant caponata with grilled pita chips
add additional topping 1.80
OR
add fresh salmon or grilled shrimp 5.00

Greens
select two (2)
mixed greens, romaine, spinach, kale, baby arugula

Salad Mixers
select seven (7)
roasted vegetables, black olives, grape tomatoes, pineapple, cucumbers, red onions, carrots, crisp bacon, chopped egg, black beans, sweet corn, stuffed grape leaves, sunflower seeds, croutons, mushrooms, dried cranberries, garbanzo beans, avocado, mandarin oranges, feta cheese, cheddar cheese, blue cheese crumbles
add additional toppings 1.55 per topping

Dressings
select two (2)
balsamic vinaigrette, sesame ginger, golden italian, caesar, honey mustard, ranch, raspberry vinaigrette, blue cheese, french

Dessert
cookies and brownies

accompanied by gourmet dinner rolls with butter, fresh fruit and berry mosaic, ice water and choice of iced tea or lemonade
24.15

THREE TIER SALAD

sliced steak, grilled salmon, grilled chicken, romaine hearts, spring salad mix, quinoa salad, grilled vegetables, gourmet dinner rolls, fresh fruit mosaic, cookies and brownies
35.05
CLASSIC HOT BUFFET

(minimum of 20 guests)

Green Salads ~ please select one:
- tossed garden salad
- classic caesar salad
- greek salad with balsamic vinaigrette

Cold Side ~ please select one:
- wheat penne and vegetable salad with italian dressing
- signature red bliss potato salad
- cucumber, tomato and bell pepper salad

Classic Entrées ~ please select two:
- boneless breast of chicken with lemon, parsley, and capers
- roasted breast of turkey with sage sausage stuffing
- boneless breast of chicken with wild mushroom marsala sauce
- pan seared chicken bruschetta
- parmesan crusted tilapia
- sliced beef tri-tip steak with roasted onion and wild mushrooms
- slow roast pork loin with rosemary and garlic
- baked penne pomodoro
- roasted vegetable lasagna
- pinto bean, cilantro rice and jack burritos
- baked penne with vodka sauce

Accompaniments ~ please select two:
- smashed yucon gold potatoes
- spicy fried idaho potato wedges
- parsley red bliss potatoes
- vegetarian kale pesto couscous
- long grain rice pilaf
- green beans with roasted mushrooms
- steamed broccoli with lemon oil
- roasted seasonal vegetable medley
- stir-fried mixed vegetables
- brown rice with vegetable confetti

Dessert
- cookies and brownies

served with ice water, fresh rolls and butter
choice of Iced tea or lemonade

24.15

*substitutions may apply based on availability*
PREMIUM HOT BUFFET
(minimum of 20 guests)

Green Salads ~ please select one:
seasonal garden salad with balsamic vinaigrette & ranch
classic caesar salad
greek salad with balsamic vinaigrette

Side Salad ~ please select one:
wheat penne and vegetable salad with italian dressing
quinoa with sunflower seeds and sprouts
four blend rice salad with Italian parsley

Premium Entrées ~ please select two:
mediterranean chicken breast with artichokes and sun-dried tomatoes
seared tuna with ponzo broth
oven roasted miso glazed salmon
pan roasted beef medallions with natural pan jus
tuscan style chicken
roasted leg of lamb
wild mushroom ravioli with basil
eggplant fresco topped with fresh mozzarella, tomatoes and basil salsa
chinese barbecued spare ribs in a sweet glaze

Accompaniments ~ please select two:
smashed yukon gold potatoes
asparagus risotto
roasted red bliss potatoes
long grain rice pilaf
green beans with peppers and roasted mushrooms
roasted curry cauliflower
maple glazed carrots tops
roasted seasonal vegetable medley
israeli couscous with kale pesto

Desserts ~ select one:
new york style cheese cake
strawberry shortcake
chocolate bread pudding
served with ice water, fresh rolls and butter
choice of iced tea or lemonade
29.15

*substitutions may apply based on availability*
**VALUE MEALS**

*(minimum of 20 guests)*

**Baked Potato Bar**

potato bar served with seasonal tossed green salad or classic caesar salad, broccoli, bacon bits, diced grilled chicken, fresh tomato, salsa butter, chopped green onion, jalapeno, sour cream and cheddar cheese served with your choice of vegetarian style chili or spicy chili served with ice water and iced tea or lemonade 13.95

*extra chili* 4.00

**Pasta Bar**

seasonal tossed green salad with assorted dressings choice of pasta: penne, farfalle choice of sauce: marinara, pesto, alfredo sauce accompanied by garlic knots, served with ice water and iced tea or lemonade 13.95

*Pep Up Your Pasta*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>meatballs</td>
<td>2.55</td>
</tr>
<tr>
<td>sausage</td>
<td>3.00</td>
</tr>
<tr>
<td>shrimp</td>
<td>4.00</td>
</tr>
<tr>
<td>grilled chicken breast</td>
<td>4.00</td>
</tr>
<tr>
<td>tri-color tortellini</td>
<td>3.00</td>
</tr>
<tr>
<td>orecchiette</td>
<td>1.30</td>
</tr>
<tr>
<td>extra sauce (minimum of 40 guests)</td>
<td>1.55</td>
</tr>
</tbody>
</table>

**Burrito Bar**

choice of seasoned ground beef OR chicken with sautéed peppers and onions, flour and wheat tortillas accompanied by tossed green salad with cilantro-ranch, cilantro rice, black beans, shredded lettuce, fresh tomatoes, cheddar cheese, salsa and sour cream served with ice water and iced tea or lemonade 15.95

*add guacamole* 2.30
THEMED OFFERINGS
(minimum of 20 guests)

All-American BBQ
please select one: potato salad, cole slaw or pasta salad;
quarter-pound all-beef hamburgers, grilled hot dogs, vegan veggie burgers,
accompanied by tossed green salad, vegetarian baked beans
watermelon wedges (or seasonal fruit) and fresh-baked cookies,
served with ice water and iced teas or lemonade
17.50

Add

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>bone-in chicken</td>
<td>5.00</td>
</tr>
<tr>
<td>grilled chicken breast</td>
<td>5.00</td>
</tr>
<tr>
<td>st. louis bbq ribs</td>
<td>7.00</td>
</tr>
<tr>
<td>pulled pork</td>
<td>5.00</td>
</tr>
</tbody>
</table>
BREAKS AND SNACKS

Healthy Rejuvenator
roasted vegetable kabobs served chilled and drizzled with balsamic vinegar and olive oil, fresh sliced fruit platter with a side of raspberry yogurt dipping sauce, granola bars and trail mix
12.00

Vegetarian Sampler
ripe olive tapenade and red pepper hummus with grilled pita crisps
4.55

Quesadilla
choice of grilled chicken or roasted vegetables, with cheddar and monterey jack cheeses, tomatoes, onions, olives and salsa
9.00

Tea Sandwiches
watercress & boursin, egg salad & scallions, cream cheese & olives, turkey & marmalade
(includes one of each sandwich per person) 10.00

Freshly-baked Home-style Cookies
15.05 per dozen

Chewy Chocolate Brownies
33.05 per dozen

Fresh Fruit Mosaic
sliced fresh fruit and berries
4.20
add raspberry yogurt dip
2.00

Assorted Berries
10.00
add cottage cheese
3.00

Café Slider Collection
deli sliders - turkey, roast beef or ham
45.55 per dozen
roasted vegetable sliders
45.55 per dozen
chicken buffalo sliders
45.55 per dozen
gourmet hamburger sliders
45.55 per dozen
salmon cakes sliders
59.55 per dozen

Crispy Snacks
bowls of chips & pretzels with onion dip
2.00

Housemade Sweet Potato Chips
with cinnamon and brown sugar
3.00

Homemade Potato Chips
dusted with sea salt
2.55

South of the Border
tortilla chips with salsa, guacamole and sour cream
4.00

Sweets and Treats
cookies, blondies, brownies and fresh cut fruit kabobs with raspberry yogurt dip
6.30

More Than Snackers
spicy buffalo chicken bites, thick cut potato chips, and ny style pretzels
7.65

Chocolate Dipped Strawberries
29.05 per dozen
RECEPTION AND APPETIZER MENUS

Smoked Atlantic Salmon Platter
capers, chopped egg, sliced tomato and bermuda onion served with cocktail bread 8.80

Antipasto Platter
prosciutto, genoa salami, cappicola, grilled vegetables, fresh mozzarella and cherry tomato salad, imported olives with rosemary focaccia points 9.00

Stuffed Baked Brie en Croute
brown sugar & pecans, served with crisp red grapes and french baguette rounds (whole wheel, serves 12-15) 50.05 per wheel

Mediterranean Brie
topped with kalmative olives, roasted red peppers, feta cheese (whole wheel, serves 12-15) 50.05 per wheel

Southwestern Brie
stuffed with caramelized onions, jalapeno peppers and green fire roasted peppers (whole wheel, serves 12-15) 50.05 per wheel

Orchard Brie
topped with pecans, apples, cherries and drizzled with chocolate (whole wheel, serves 12-15) 50.05 per wheel

Vegetarian Sampler
hummus & taboulleh served with marinated feta cheese, grape leaves and spiced kalamata olives with pita points 9.00

Build your own Bruschetta Bar
tomato, basil & mozzarella, spicy roasted red pepper spread, olive tapenade spread and tuscan artichoke spread served with assorted crostini and baguettes 10.00

Fiesta Tex Mex Dip
spicy pico de gallo, green onions, jalapeños, sour cream, cilantro and shredded jack cheese, served with tortilla chips 7.00
**Gourmet Domestic Cheese Display**  
assorted domestic cheeses with flatbreads and crackers  
5.00

**Gourmet Imported Cheese Display**  
assorted imported cheeses with flatbreads and crackers  
7.95

**Vegetable Market Basket**  
a colorful display of crisp seasonal vegetables with fresh lemon basil dip  
4.00

**Grilled Vegetable Platter**  
5.00

**Sushi Sampler**  
chef’s selection of seafood and vegetarian rolls, 3 pieces per person  
10.00

**PIZZA VILLAGGIO**  
our 7-inch hand-tossed pies with traditional or honey wheat crust  
(please specify slices per pie, either 4 or 8)

- **Cheese Pie**  
  8.55 ea

- **White Pie with Spinach**  
  10.05 ea

- **Fresh Mozzarella, Tomato and Basil Pie**  
  10.05 ea

- **Four Seasons Pie**  
  ham, artichoke, spinach, mushroom  
  10.05 ea

- **Pepperoni Pie**  
  10.05 ea

- **Italian Sausage and Pepper Pie**  
  10.05 ea

- **Buffalo Chicken Pie with Blue Cheese**  
  10.05 ea

- **Balsamic Roasted Vegetable Pie**  
  10.05 ea

- **Veggie Pie**  
  choose any three from the following toppings:  
  mushrooms, bell peppers, onions, roma tomatoes, spinach  
  10.05 ea

- **Sausage and Peppers Hero**  
  9.00 ea

- **Eggplant Parmesan Hero**  
  9.00 ea

- **Chicken Parmesan Hero**  
  9.00 ea

- **Meatball Hero**  
  9.00 ea
HORS D' OEUVRES

priced per dozen

prosciutto-wrapped asparagus  36
tuna tartar on wonton chip  36
mini brie and raspberry cups  30
mini beef wellington  42
assorted mini quiche  24
tequila lime chicken lollipops  24
swedish meatball  18
veggie crudite shooters  30
stuffed mushroom caps filled with shallots and herbs  24
stuffed mushroom caps filled with italian sausage  24
spanakopita  24
vegetable spring rolls with ginger dipping sauce  18
salmon cakes with fresh dill  36
black and white sesame seed-crusted tuna with wasabi on crisp wonton  42
grilled cilantro-lime shrimp with citrus-herb relish  36
jumbo coconut shrimp with curry dip  36
thai chicken satay  30
mango chutney beef satay  24
chicken pot stickers with sweet soy sauce  18
vegetarian pot stickers with sweet soy sauce  18
jumbo sea scallops wrapped in apple wood bacon  36
maryland crab cakes with lemon tartar dipping sauce  36
beef franks in a flaky pastry blanket with brown mustard  15
sun-dried tomato and goat cheese bonbons  24
belgian endive with gorgonzola cheese and walnuts  30
cucumber cups filled with gazpacho salad  30
smoked salmon pinwheels  36
dilled shrimp on cucumber rounds  36
beef carpaccio on sourdough triangle with horseradish  36
smoked turkey, arugula and dried cranberry pinwheels  18
shrimp shooters served with horseradish cocktail sauce  36
hand breaded chicken tenders with choice of sauce  18
jumbo shrimp cocktail  36
A LA CARTE BEVERAGE

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea
3.80

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
2.95

Box O' Joe's (Serves 18-20)
24.00

Individual Hot Chocolate
2.05

Gourmet Hot Chocolate
whipped cream, shaved chocolates, crushed peppermint
2.80

Chilled Juices
orange, cranberry and apple
18.05 per gallon
or
individual orange, cranberry, apple or grapefruit
2.80

Assorted Individual Naked Juices
4.80

Bottled Water Service
1.70

Perrier
3.80

Peach Snapple
2.80

Assorted Canned Sodas
1.70

Assorted Bottled Iced Teas and Lemonades
3.30
A LA CARTE BEVERAGE CONTINUED

Assorted Beverages
perrier, aquafina, diet pepsi, pepsi, caffeine free pepsi, diet sierra mist, sierra mist, ginger ale 2.55

Unsweetened Iced Teas or Lemonade
27.55 per dispenser

Filtered Water
5.55 per dispenser
**ALCOHOLIC BEVERAGES**

All consumption of alcoholic beverages is governed by the Carnegie Mellon University’s policy. All alcoholic beverage services require bartenders at additional charge see CulinArt’s Catering Guidelines for rates and details. All large-scale student events serving alcoholic beverages will require ID checkers and bracelets at an additional charge. An additional 7% charge will be applied for state liquor tax.

Prices include high quality plastic glasses. Glassware is available for an additional 5% charge.

**alcoholic beverages should be served with food**

**if you are not ordering any food services, the following snacks are available:**

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>mixed salted nuts</td>
<td>1.75</td>
</tr>
<tr>
<td>gourmet cashews</td>
<td>1.75</td>
</tr>
</tbody>
</table>

**Bar Corkage Fee**

<table>
<thead>
<tr>
<th>Category</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>beer and wine bar</td>
<td>3.50</td>
</tr>
<tr>
<td>full bar</td>
<td>5.00</td>
</tr>
</tbody>
</table>

**please note minimum of 10.00 per person catering food order is required**

Bar Corkage Fee (*without minimum food order, requires captain)

<table>
<thead>
<tr>
<th>Category</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>beer and wine bar</td>
<td>7.00</td>
</tr>
<tr>
<td>full bar</td>
<td>10.00</td>
</tr>
</tbody>
</table>

**House Wine**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodbridge chardonnay</td>
<td>8.00</td>
</tr>
<tr>
<td>pinot grigio</td>
<td></td>
</tr>
<tr>
<td>merlot</td>
<td></td>
</tr>
<tr>
<td>cabernet</td>
<td></td>
</tr>
<tr>
<td>pinot noir</td>
<td>13.99</td>
</tr>
</tbody>
</table>

**Select wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ménage trios red bled</td>
<td>13.99</td>
</tr>
<tr>
<td>ménage trios white blend</td>
<td>13.99</td>
</tr>
<tr>
<td>little black dress merlot</td>
<td>12.99</td>
</tr>
<tr>
<td>hess select chardonnay</td>
<td>12.99</td>
</tr>
<tr>
<td>mark west pinot noir</td>
<td>12.99</td>
</tr>
</tbody>
</table>

**contact the catering department regarding premium wine & imported beer selections**

**Beer**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>yuengling</td>
<td>1.08</td>
</tr>
<tr>
<td>miller light</td>
<td>1.08</td>
</tr>
<tr>
<td>amstel light</td>
<td>1.08</td>
</tr>
<tr>
<td>penn pilsner</td>
<td>1.29</td>
</tr>
<tr>
<td>corona</td>
<td>1.29</td>
</tr>
<tr>
<td>stella artois</td>
<td>1.29</td>
</tr>
<tr>
<td><em>Draft Beer</em></td>
<td>210.00</td>
</tr>
</tbody>
</table>

**half keg of domestic beer (15.5 gallons)**

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>four (4) hour minimum</td>
</tr>
</tbody>
</table>

**keg, tap and tub deposit**

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(refundable upon return)</td>
</tr>
</tbody>
</table>