The following Catering Guide offers a wide selection of high-quality food and services. As Teachers College’s primary contracted vendor it is our goal to exceed your expectations. 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 and excellent customer service that make the difference to you and your guests.

Please note:
• All listed prices are per person, unless otherwise noted.
• A $2.10 per person charge will be added to all china services and VIP set-ups. VIP set-up may require extra labor charges depending on your event needs. Please contact your sales representative for further details.
• During regular business hours there is a $50.00 minimum food order, unless otherwise specified.
• 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.
• 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
Catering services please login to your Catertrax account at teacherscollege.catertrax.com. 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 at 212-678-3168.

On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance if this should occur.

Regular Business Hours
The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday - Thursday 7:30am to 7:00pm, and Friday 7:30am 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. Please contact our catering department for more information regarding your specific order.

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 48 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 8:00am to 5:00pm, and Friday 8:00am to 3:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss rebooking 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 set-up 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. Please review the following service staff rates:

- Wait staff: $29.00 per hour
- Bartenders: $29.00 per hour
- Station Attendant: $35.00 per hour
- Captain: $40.00 per hour
- Chef: $40.00 per hour

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
- Signature Sunrise Starters ................................................................. 6
- Hot Breakfast Buffets ........................................................................ 7
- Breakfast Add-Ons ........................................................................... 7
- Sweeter by the Dozen .......................................................................... 7
- A la Carte Breakfast ........................................................................... 7

## Lunch / Dinner
- Gourmet Sandwiches and Wraps ....................................................... 8
- Additional Sandwich Buffets ............................................................. 9
- Sandwich Box Lunches ..................................................................... 11
- Gourmet Sides ................................................................................... 12
- Salad Box Lunches ........................................................................... 13
- Designer Salad Platters .................................................................... 14
- Designer Salad Bar ............................................................................ 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
- Dessert Stations ................................................................................ 24
- A la Carte Beverages ......................................................................... 25-26
- Other Food & Beverages Choices ....................................................... 26
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
$6.55 per person

**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
$8.35 per person

**Guiltless Breakfast**
selection of whole grain bagels, low-fat muffins
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
$9.70 per person

**Upgrades to your Breakfast**
scrambled eggs
OR
turkey sausage
$3.95 per person
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
regular, decaffeinated coffee and tea
orange juice
$11.05 per person

Upgrade your Scrambled Eggs
spinach, tomato, assorted bell peppers, onions, mushrooms,
cheddar cheese, mozzarella cheese, or feta cheese
$1.25 per item

The Deluxe Breakfast
scramble eggs, breakfast potatoes
served with your choice of: bacon, sausage links or ham
assorted muffins, bagels, and Danish
please select one (1)
french toast or buttermilk pancakes
OR
choice of one (1) quiche
(roasted vegetable quiche, quiche lorraine or southwestern quiche)
choice of bacon, sausage or ham,
orange juice, regular, decaffeinated coffee and tea
$16.20 per person

The Strata
turkey sausage or smoked bacon, peppers, scallions, potatoes, fresh herbs
and aged cheddar cheese 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
$12.25 per person

Oatmeal Bar
brown sugar, raisins, warm apples and cinnamon,
cranberries, walnuts, mixed berries and chocolate
chips served with fat-free and low-fat milk, orange
juice, regular, decaffeinated coffee and tea
$7.50 per person
ADD-ONS

**Bacon or Sausage Links**
(turkey or pork)
$3.95 per person

**French toast, Multi-grain Pancakes or Buttermilk Pancakes with Syrup**
$3.95 per person

**Cheese Blintz with Berries**
$4.75 per person

**Assorted Individual Quiche**
please select two (2) southwestern, roasted vegetable, mediterranean, quiche lorraine, shiitake mushroom & leek, spinach & gruyere or tomato & feta
$4.75 per person

**Breakfast Potatoes**
$2.75 per person

**ADD-ONS**

**Assorted Individual Quiche**
please select two (2) southwestern, roasted vegetable, mediterranean, quiche lorraine, shiitake mushroom & leek, spinach & gruyere or tomato & feta
$4.75 per person

**French toast, Multi-grain Pancakes or Buttermilk Pancakes with Syrup**
$3.95 per person

**Cheese Blintz with Berries**
$4.75 per person

**Breakfast Potatoes**
$2.75 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)
$34.95

**Baked Fresh Daily Bagels** served with creamy butter and cream assorted cream cheese
$23.95 dozen

**Freshly Baked Donuts**
$19.95 dozen

**Home Style Cinnamon Buns**
$32.95 dozen

**CulinArt’s Homemade Assorted Muffins**
served with creamy butter
$29.95 dozen

ALA CARTE BREAKFAST

**Assorted Individual Yogurts**
including low-fat, light & fit and plain yogurts
$2.50 per person

**Fresh Fruit Mosaic**
sliced fresh fruit and berries
$4.15 per person
add raspberry yogurt dip
$1.50 per person

**Assorted Whole Hand Fruit Basket**
$1.75 per person

**Assorted Greek Yogurt**
$3.95 per person

**Homemade Granola**
$4.50 per person

**Fruit & Yogurt Parfaits**
assorted fruit and berries topped with low-fat granola and low-fat yogurt
$4.15 per person

**Assorted Breakfast Cereals**
with whole and Skim Milk
$2.75 per person
GOURMET SANDWICHES AND WRAPS

(Minimum of 10 Guests)

**Gourmet Sandwich Buffet**
50 or less people please select up to three (3) sandwiches or wraps
50 or more people please select up to five (5) sandwiches or wraps

**Turkey & Chicken Varieties:**
- roast turkey, romaine lettuce and cranberry-orange mayonnaise on wheat roll
- roast turkey, bacon, cheddar on parkerhouse 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
- 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, cheddar
- fresh mozzarella with roma tomato and fresh basil on focaccia
- portobello mushroom, goat cheese and grilled radicchio on focaccia
ADDITIONAL SANDWICH BUFFETS
(Minimum of 20 Guests)

Gourmet Sandwich Complete Buffet
gourmet sandwich and wrap selections (previous page)
please select one: signature potato salad or whole wheat pasta salad
served with seasonal tossed green salad and david’s fresh baked
cookies, assorted canned soda and bottle water
$19.70 per person
Gourmet Sandwich or Wrap
chips, assorted canned soda and bottle water
$16.30 per person

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 w/ herb vinaigrette served with whole fruit, granola bars and bottled water
$17.35 per person

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
$14.50 per person
Classic Sandwich and Wrap Collection
chips, assorted canned soda and bottle water
$11.05 per person
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
OR
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
$18.25 per person

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
$24.10 per person
SANDWICH BOX LUNCHES

**Classic Sandwich Boxed Lunch**

Each box contains a choice of: turkey breast with Swiss cheese, turkey breast with cheddar cheese, turkey breast with provolone cheese, roast beef with Swiss cheese, roast beef with cheddar cheese, roast beef with provolone cheese, or ham with Swiss cheese, ham with cheddar cheese, ham with provolone cheese accompanied by potato chips, whole fruit, fresh-baked cookie and 1 bottle water.

$12.55 per person

**Salad To-Go Boxed Lunch**

Each box contains:

- Salad selection,
- With choice of: grilled chicken Caesar, traditional chef salad, cobb salad or grilled salmon over greens. accompanied by dinner roll, whole fruit and fresh-baked cookie, bottle water.

**Classic Vegetarian Boxed Lunch**

Each box contains: Mediterranean plate of hummus and tabbouleh with flatbread, olives and grape leaves. accompanied by pita chips, granola bar, whole fruit, and bottle water.

$14.95 per person
GOURMET SIDES

Vegan Whole Grain Grape Salad
with barley, brown rice, and sweet corn tossed with grapes, scallions, and lemon juice
$3.45 per person

Quinoa and Apple Salad
plum peruvian quinoa, cranberries and local apples,
tossed in an apple and mint vinaigrette
$3.45 per person

Grilled Seasonal Vegetables
assortment of grilled seasonal vegetables
$3.45 per person

Black Bean and Corn Salad
black beans, corn, and cilantro
$3.45 per person

Classic Caesar Salad
romaine hearts, shaved parmesan cheese, seasoned croutons, creamy caesar dressing
$2.45 per person

Greek Salad
vine-ripened tomatoes, cucumbers, feta, kalamata olives, green pepper and red onions with balsamic vinaigrette
$2.45 per person

Whole Wheat Pasta Salad
fresh broccoli, carrots, peas, red peppers and yellow squash in herb vinaigrette
$2.35 per person

Signature Potato Salad
red bliss potatoes tossed with celery, onion and a dijon aioli
$2.35 per person

Green Bean Salad
fresh green beans tossed with a shallot and mustard vinaigrette
$2.35 per person

Orzo, Feta and Cherry Tomato Salad
orzo tossed with feta, cherry tomatoes and seasoned olive oil
$2.35 per person
SALAD BOXED LUNCHES

served with rolls and butter, fresh fruit, fresh-baked cookie, and bottled water

Grilled Chicken Caesar Salad
crisp romaine lettuce topped with a grilled chicken breast, shaved parmesan and croutons with a creamy caesar dressing
$14.65 each

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
$16.65 each

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
$16.65 each

Classic Cobb Salad
chopped lettuce with roast turkey, smoked bacon, fresh avocado, diced tomatoes, chopped egg and gorgonzola cheese with buttermilk-ranch dressing
$14.65 each

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
$14.65 each

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
$14.65 each

Greek Village Salad
cucumber slices, tomatoes, bell peppers, black olives and artichoke hearts, feta cheese with olive oil vinaigrette and pita triangles
$15.65 each

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
$16.95 each

Grilled Salmon Salad
grilled salmon over field greens with balsamic vinaigrette dressing
$16.95 each

salad selection listed above can be plated for additional $2.00 per person
DESIGNER SALAD PLATTERS  
(Minimum of 20 Guests)

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

**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 com tortilla strips homemade  
with our homemade cilantro-ranch dressing

accompanied by artisan-style breads with butter, fresh fruit and berry mosaic,  
fresh baked cookies, ice water and choice of iced tea or lemonade  
$23.95 per person
DESIGNER SALAD BAR
(Minimum of 20 Guest)

designer salad bar includes your choice of up to two proteins, two greens, seven salad mixers, two dressing and one dessert

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 $1.75 per topping
OR
add fresh salmon or grilled shrimp $4.95 each

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

Salad Mixers
select six (6)
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, and blue cheese crumbles
add additional toppings $1.50 per topping

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

$24.10 per person
CLASSIC HOT BUFFET
(Minimum of 20 Guests)

**Green Salads—please select one:**
tossed garden salad, classic caesar salad, greek salad with tomatoes, cucumbers, red onion, black olives and feta cheese 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 yukon 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**
select one (1)
fresh baked cookies and brownies
served with ice water, fresh rolls and butter choice of iced tea or lemonade

$24.10 per person

*substitution 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 tomatoes, cucumbers, red onion, black olives and feta cheese 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 ponzu 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

$29.10 per person

*substitution 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

$12.95 per person

Add chili
$3.25 per person

**Pasta Bar**

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

$12.95 per person

**Pep Up Your Pasta**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs</td>
<td>$2.50</td>
</tr>
<tr>
<td>Sausage</td>
<td>$2.95</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$3.95</td>
</tr>
<tr>
<td>Grilled chicken breast</td>
<td>$3.95</td>
</tr>
<tr>
<td>Tri-colored tortellini</td>
<td>$2.95</td>
</tr>
<tr>
<td>Orecchiette</td>
<td>$1.25</td>
</tr>
<tr>
<td>Extra sauce</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

**Burrito Bar**

Choice of seasoned ground beef OR chicken with sauté 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

$14.95 per person

Add guacamole
$2.25 per person
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 seasonal tossed green salad, vegetarian baked beans
Watermelon wedges (or seasonal fruit) and fresh-baked cookies
Served with ice water and iced teas or lemonade

$15.00 per person

Add
Bone-in chicken $4.95 per person
Grilled chicken breast $4.95 per person
St. Louis BBQ ribs $6.95 per person
Pulled pork $4.95 per person

Gusto d’Italia
Lemon parmesan salad, marinated mixed olives served with pickled crudité's vegetables
Arugula and fennel salad with black pepper citrus vinaigrette
Insalata misti wedge roma tomatoes with red onions, cucumbers served with
A red wine vinaigrette, Tuscan grilled chicken with roasted garlic, cannellini beans, escarole, chopped tomatoes with a lemon jus
Lasagna roll filled with creamy ricotta and topped with a chunky roasted vegetable ragu, pan roasted vegetables arabitta chef's choice of seasonal vegetables
Fresh rustic-style bread basket, fresh cream-filled cannoli garnished with mixed berries
Served with ice water and iced tea and lemonade

$26.95 per person

Indian Buffet
Tandoori chicken, yogurt and spice-marinated chicken, roasted in a hot oven
Chana Masala chickpeas simmered in a spiced tomato and onion sauce
Vegetable curry, seasonal vegetables stewed in a garlic and ginger sauce
Accompanied by basmati rice, cucumber and mint raita, naan bread and crisp papadums
Served with ice water and iced tea and lemonade

$21.95 per person

Vietnamese Lettuce Wrap Platter
Iceberg lettuce, fresh leaves, basil, fresh mint, soft rice sticks, scallions, soy nuts, cucumber, carrot, radishes, peanut dipping sauce and spicy ginger garlic dipping sauce
Choice of chicken, beef or tofu
Served with almond short bread cookies served
With ice water and iced tea and lemonade

$20.95 per person
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
$11.95 per person

ev. gastros Sampler ripe olive tapenade and red pepper hummus with grilled pita crisps
$4.50 per person

Quesadillas choice of grilled chicken or roasted vegetables cheddar and monterey jack cheeses, tomatoes, onions, olives and salsa
$8.95 per person

Tea Sandwiches cucumber, watercress & boursin, egg salad & scallions, cream cheese & olives, turkey & marmalade (includes one of each sandwich per person)
$9.95 per person

Freshly-baked Home-style Cookies
$15.00 per dozen

Chewy Chocolate Brownies
$33.00 per dozen

Fresh Fruit Mosaic sliced fresh Fruit and berries
$4.15 per person
add fruit yogurt dip
$1.95 per person

Café Slider Collection
deli sliders - turkey, roast beef or ham
$45.50 per dozen
roasted vegetable sliders
$45.50 per dozen
chicken buffalo sliders
$45.50 per dozen
gourmet hamburger sliders
$45.50 per dozen
salmon cakes sliders
$59.50 per dozen

Crispy Snacks bowls of chips & pretzels with onion dip
$1.95 per person

Homemade Sweet Potato Chips with cinnamon and brown sugar
$2.95 per person

Homemade Potato Chips dusted with sea salt
$2.50 per person

South of the Border tortilla chips with salsa, guacamole and sour cream
$3.75 per person

Sweets and Treats cookies, blondies, brownies and fresh cut fruit kabobs with fruit yogurt dip
$6.25 per person

More Than Snackers spicy buffalo chicken bites, thick cut potato chips, and ny style pretzels
$7.60 per person

Chocolate Dipped Strawberries
$29.00 per dozen
RECEPTION AND APPETIZER MENUS

Smoked Atlantic Salmon Platter
capers, chopped egg, sliced tomato and bermuda onion served with cocktail bread
$8.75 per person

Antipasto Platter
prosciutto, genoa salami, cappicola, grilled vegetables, fresh mozzarella and
cherry tomato salad, imported olives with rosemary focaccia points
$8.95 per person

Stuffed Baked Brie en Croute
brown sugar & pecans, served with crisp red grapes and french baguette rounds
(whole wheel, serves 12-15)
$50.00 per wheel

Mediterranean Brie
topped with kalamata olives, roasted red peppers, feta cheese
(whole wheel, serves 12-15)
$50.00 per wheel

Southwestern Brie
stuffed with caramelized onions, jalapeno peppers and green fire roasted peppers
(whole wheel, serves 12-15)
$50.00 per wheel

Orchard Brie
topped with pecans, apples, cherries and drizzled with chocolate
(whole wheel, serves 12-15)
$50.00 per wheel

Platter
hummus & tabouli served with marinated feta cheese,
grape leaves and spiced kalamata olives with pita points
$8.95 per person

Build your own Bruschetta Bar
tomato, basil & mozzarella, spicy roasted red pepper spread,
olive tepenade spread and tuscan artichoke spread served
with assorted crostini and baguettes
$9.95 per person

Fiesta Tex Mex Dip
spicy pico de gallo, green onions, jalapeños, sour cream, cilantro and
shredded jack cheese, served with tortilla chips
$6.95 per person
REC E P T I O N  A N D  A P P E T I Z E R S  C O N T I N U E D

Gourmet Domestic Cheese Display
assorted domestic cheeses with flatbreads and crackers  
$4.95 per person

Gourmet Imported Cheese Display
assorted domestic cheeses with flatbreads and crackers  
$7.90 per person

Vegetable Market Basket with Fresh Lemon Basil Dip
a colorful display of crisp seasonal vegetables  
$3.95 per person

Grilled Vegetable Platter
$4.95 per person

Sushi Sampler
chef’s selection of seafood and vegetarian rolls, 3 pieces per person  
$9.95 per person

PIZZA VILLAGGIO
our 7-inch hand-tossed pies (please specify slices per pie, either 4 or 8)

Cheese Pie  
$8.50

White Pie with Spinach  
$10.00

Fresh Mozzarella, Tomato and Basil Pie  
$10.00

Four Seasons Pie
ham, artichoke, spinach, mushroom  
$10.00

Pepperoni Pie  
$10.00

Italian Sausage and Pepper Pie  
$10.00

Buffalo Chicken Pie with Blue Cheese  
$10.00

Balsamic Roasted Vegetable Pie  
$10.00

Veggie Pie
choose any three from the following toppings: mushrooms, bell peppers, onions, roma tomatoes, spinach  
$10.00

Sausage and Peppers Hero
$8.95 ea

Eggplant Parmesan Hero  
$8.95 ea

Chicken Parmesan Hero  
$8.95 ea

Meatball Hero
$8.95 ea
BUTLER PASSED HOT HORS D’OEUVRES

**priced per dozen**

- prosciutto-wrapped asparagus $36
- tuna tartar on wonton chip $36
- roasted potatoes with crème fraîche and caviar $42
- mini brie and raspberry cups $30
- louisianan beef baskets $36
- shrimp ceviche on plantain chips $42
- mini beef wellington $42
- mini asian tacos $24
- mini bbq pork steam buns $30
- wild mushroom cappuccinos shooters $30
- golden & red beets with chevre bites $30
- salmon carpaccio, basil, and lemon crème fraîche $36
- assorted mini quiche $24
- tequila lime chicken lollipops $24
- Swedish meatballs $18
- veggie crudites shooters $30
- shrimp sate with green curry peanut sauce $42
- red, white and black bean cakes with tomato ceviche $24
- stuffed mushroom caps filled with shallots & herbs $24
- stuffed mushroom caps filled with italian sausage $24
- sun-dried tomato risotto cakes with basil aioli $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 potstickers with sweet soy sauce $18
- vegetarian potstickers with sweet soy sauce $18
- jumbo sea scallops wrapped in applewood 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
- walnut and blue cheese bonbons $30
- smoked salmon pinwheels $36
- dilled Shrimp on cucumber rounds $36
- beef carpaccio on sourdough triangle with horseradish crea $36
- smoked turkey, arugula and dried cranberry pinwheels $18
- prosciutto & melon $24
- shrimp shooters served with horseradish cocktail sauce $36
- hand breaded chicken tenders with choice of sauce $18
- jumbo shrimp cocktail $36
DESSERT STATIONS

(Minimum of 20 Guest)

An additional charge will be added for a required station attendant and/or chef service staff quantities vary depending on the final guest count for your event.

**Chocolate Fountain** - server required
continuously running fountain filled with your choice of dark, milk or white chocolate served with strawberries, bananas, pineapples, rice krispies treats, honey graham crackers, marshmallows, pound cake, pretzel rods, chocolate chip cookies and butter cookies
$7.50 per person
chocolate fountain rental
market price

**Make-Your-Own Ice Cream Sundae Bar** - server required
please select two of the ice cream flavors:
vanilla, strawberry and chocolate
served with caramel sauce, chocolate sauce, fruit toppings, candy & nut toppings
fresh whipped cream and maraschino cherries
additional ice cream flavors are available upon request
$5.50 per person
A LA CARTE BEVERAGE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
$2.05 per person

Starbucks Brewed Coffee, Decaf and Tazo Herbal Tea
$2.90 per person

Box O' Joe's (Serves 18-20)
$23.95 per person

Individual Hot Chocolate
$2.00 per person

Gourmet Hot Chocolate
whipped cream, shaved chocolates, crushed peppermint
$2.75 per person

Chilled Juices
orange, cranberry and apple
$18.00 gallon
or
individual orange, cranberry, apple or grapefruit
$2.75

Assorted Individual Naked Juices
$4.75 per person

Bottled Water Service
$1.65 per person

Perrier
$3.75 per person

Assorted Canned Sodas
$1.65 per person

Assorted Bottle Iced Teas and Lemonade
$3.25 per person
A LA CARTE BEVERAGE CONTINUED

Additional Beverages
perrier, aquafina, diet pepsi, pepsi, caffeine free pepsi,
diet sierra mist, sierra mist, ginger ale
$2.50 per person

Unsweetened Iced Teas or Lemonade
$27.50 (3 gallon dispenser)

Filtered Water
$5.50 (3 gallon dispenser)

ADDITIONAL FOOD AND BEVERAGE

Peach Snapple
$2.75 per person

Assorted Berries
$9.95 per person

Assorted Berries and Cottage Cheese
$12.95 per person

Three Tier Salad
sliced steak, grilled salmon, grilled chicken, romaine hearts, spring salad
mix, quinoa salad, grilled vegetables, gourment dinner rolls, fresh fruit
mosaic, cookies and brownies
$35.00 per person