Campus Catering
BREAKS

Snack Boxes...............................24
Choice of (4) Items:

**Savory:**
- Mini Antipasti
- Mozzarella & Tomato Salad
- Cheese & Grapes
- Red Pepper Flaked Olives

**Healthy:**
- Mediterranean Quinoa Salad
- Minted Wheatberry Salad
- Tabouli Salad

**Nuts:**
- Mixed Nuts
- Caramel Cashews
- Candy Pecans
- Spicy Mixed Nuts
- Honey Roasted Mixed Nuts

**Sweet:**
- Chocolate Mousse
- Mini Cupcake
- Whipped Cheesecake
- M & M’s
- Rice Krispie Treats
- Chocolate Covered Raisins
- Chocolate Covered Oreo
  (additional $3 for school branding)

**Fruit & Vegetables:**
- Raisins, Cranberries & Golden Raisins
- Cherry Salad
- Dried Banana Chips
- Wasabi Peas
- Crudité & Hummus

Macaron Box ......................... 21
Includes (8) Macarons

Chocolate Covered Oreos ...... 6
Includes (2) Oreos with Custom Logo

Cupcake ............................... 5
Cupcake with Custom Logo

Large Frosted Cookie .......... 4
Cookie with Custom Logo
# Bento Breakfast

All Bento Boxes and Bowls include Orange Juice and a Coffee, Decaffeinated Coffee or Tea

**MINIMUM OF 10 GUESTS**

## Continental Box

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental</td>
<td>25</td>
</tr>
<tr>
<td>New York Bagel</td>
<td></td>
</tr>
<tr>
<td>with Cream Cheese &amp; Butter</td>
<td></td>
</tr>
<tr>
<td>Corn Muffin</td>
<td></td>
</tr>
<tr>
<td>Banana</td>
<td></td>
</tr>
</tbody>
</table>

## Breakfast Box

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diner</td>
<td>28</td>
</tr>
<tr>
<td>Holland Stuffed Pepper</td>
<td></td>
</tr>
<tr>
<td>with Poached Egg and Spicy Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Hash Brown Potato</td>
<td></td>
</tr>
</tbody>
</table>

## Morning Bowls

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Sweet Potato</td>
<td>29</td>
</tr>
<tr>
<td>Toasted Almond</td>
<td></td>
</tr>
<tr>
<td>Baby Spinach</td>
<td></td>
</tr>
<tr>
<td>Cranberry</td>
<td></td>
</tr>
<tr>
<td>Almond Butter</td>
<td></td>
</tr>
</tbody>
</table>

## Smoothie Bowls

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake</td>
<td>27</td>
</tr>
<tr>
<td>Coconut Flakes</td>
<td></td>
</tr>
<tr>
<td>Walnuts</td>
<td></td>
</tr>
<tr>
<td>Dates</td>
<td></td>
</tr>
</tbody>
</table>

## Columbia

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Columbia</td>
<td>29</td>
</tr>
<tr>
<td>New York Bagel</td>
<td></td>
</tr>
<tr>
<td>with Cream Cheese &amp; Butter</td>
<td></td>
</tr>
<tr>
<td>Individual Greek Yogurt</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit Cup</td>
<td></td>
</tr>
</tbody>
</table>

## Protein

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein</td>
<td>29</td>
</tr>
<tr>
<td>Two Hard Boiled Eggs</td>
<td></td>
</tr>
<tr>
<td>Avocado Toast</td>
<td></td>
</tr>
<tr>
<td>Individual Yogurt</td>
<td></td>
</tr>
<tr>
<td>Grapes</td>
<td></td>
</tr>
</tbody>
</table>

## Executive

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Executive</td>
<td>32</td>
</tr>
<tr>
<td>Open Faced Smoked Salmon Sandwich</td>
<td></td>
</tr>
<tr>
<td>with Tzatzik, Red Onion on Whole Grain</td>
<td></td>
</tr>
<tr>
<td>Individual Yogurt</td>
<td></td>
</tr>
<tr>
<td>Seasonal Mixed Berries</td>
<td></td>
</tr>
</tbody>
</table>

## Toasted Farro

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasted Farro</td>
<td>29</td>
</tr>
<tr>
<td>Mint</td>
<td></td>
</tr>
<tr>
<td>Strawberries</td>
<td></td>
</tr>
<tr>
<td>Coconut Flakes</td>
<td></td>
</tr>
<tr>
<td>Orange Blossom Honey</td>
<td></td>
</tr>
</tbody>
</table>

## Quinoa Berry

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quinoa Berry</td>
<td>29</td>
</tr>
<tr>
<td>Pumpkin Seeds</td>
<td></td>
</tr>
<tr>
<td>Pecans</td>
<td></td>
</tr>
<tr>
<td>Vanilla Yogurt</td>
<td></td>
</tr>
<tr>
<td>Maple Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

## Chocolate Peanut Butter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Peanut Butter</td>
<td>27</td>
</tr>
<tr>
<td>Banana</td>
<td></td>
</tr>
<tr>
<td>Granola</td>
<td></td>
</tr>
<tr>
<td>Almonds</td>
<td></td>
</tr>
</tbody>
</table>

## Matcha Chia Pudding

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Matcha Chia Pudding</td>
<td>27</td>
</tr>
<tr>
<td>Peach &amp; Strawberry Compote</td>
<td></td>
</tr>
</tbody>
</table>
### BENTO LUNCH

All Bento Boxes and Bowls include Water or Soda  
MINIMUM OF 10 GUESTS

<table>
<thead>
<tr>
<th>BENTO LUNCH</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Healthy</strong></td>
</tr>
<tr>
<td>Holland Pepper &amp; Avocado Focaccia with Pea Shoots</td>
</tr>
<tr>
<td>Bulgur Lentil Side Salad</td>
</tr>
<tr>
<td>Apple Crisp</td>
</tr>
<tr>
<td>Seasonal Hand Fruit</td>
</tr>
<tr>
<td><strong>Asian</strong></td>
</tr>
<tr>
<td>Soba Noodle Salad with Ahi Tuna</td>
</tr>
<tr>
<td>Cabbage &amp; Carrot Side Salad</td>
</tr>
<tr>
<td>Almond Cookie</td>
</tr>
<tr>
<td>Jicama Sticks</td>
</tr>
<tr>
<td><strong>Mediterranean</strong></td>
</tr>
<tr>
<td>Baked Salmon Salad</td>
</tr>
<tr>
<td>Toasted Farro Side Salad</td>
</tr>
<tr>
<td>Stuffed Baked Apple</td>
</tr>
<tr>
<td>Brie Cheese</td>
</tr>
<tr>
<td><strong>Greek</strong></td>
</tr>
<tr>
<td>Chicken Shawarma Wrap</td>
</tr>
<tr>
<td>Tabbouleh with Pomegranate</td>
</tr>
<tr>
<td>Baklava</td>
</tr>
<tr>
<td>Chocolate Dipped Figs</td>
</tr>
<tr>
<td><strong>Italian</strong></td>
</tr>
<tr>
<td>Beef and Mozzarella Hoagie</td>
</tr>
<tr>
<td>Cucumber Side Salad with Broccoli Rabe</td>
</tr>
<tr>
<td>Mini Key Lime Pie</td>
</tr>
<tr>
<td>Seasonal Hand Fruit</td>
</tr>
</tbody>
</table>

### BOX LUNCH

<table>
<thead>
<tr>
<th>BOX LUNCH</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Healthy</strong></td>
</tr>
<tr>
<td>Miso Glazed Baby Eggplant with Sesame Tofu</td>
</tr>
<tr>
<td>Seaweed Side Salad</td>
</tr>
<tr>
<td>Custard Tart</td>
</tr>
<tr>
<td>Sliced Star Fruit</td>
</tr>
<tr>
<td><strong>Bistro</strong></td>
</tr>
<tr>
<td>Smoked Turkey Sandwich</td>
</tr>
<tr>
<td>Kale Side Salad</td>
</tr>
<tr>
<td>Brownie</td>
</tr>
<tr>
<td>Seasonal Hand Fruit</td>
</tr>
</tbody>
</table>

### SALAD BOWLS

<table>
<thead>
<tr>
<th>SALAD BOWLS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Quinoa</strong></td>
</tr>
<tr>
<td>Curried Chickpeas</td>
</tr>
<tr>
<td>Pickled Brussels Sprouts</td>
</tr>
<tr>
<td>Onions &amp; Carrots</td>
</tr>
<tr>
<td>Tahini</td>
</tr>
<tr>
<td><strong>Barley</strong></td>
</tr>
<tr>
<td>Roasted Cauliflower</td>
</tr>
<tr>
<td>Baby Spinach</td>
</tr>
<tr>
<td>Raw Cashews</td>
</tr>
<tr>
<td>Burnt Honey</td>
</tr>
<tr>
<td><strong>Vegetable Noodle</strong></td>
</tr>
<tr>
<td>Carrots, Sweet Potato &amp; Zucchini</td>
</tr>
<tr>
<td>Choice of One (1) Protein:</td>
</tr>
<tr>
<td>Garlic Grilled Shrimp</td>
</tr>
<tr>
<td>Thai Style Chicken</td>
</tr>
<tr>
<td>Korean Beef</td>
</tr>
<tr>
<td>Sesame Tofu</td>
</tr>
</tbody>
</table>
Sandwich Lunch Tote ‘To-Go’ .........................31
Select one (1) Salad, select four (4) Sandwiches
David’s Chocolate Chip Cookie
Whole Apple
Individual Bag of Chips
Bottle of Water
Select one (1) Salad: Mixed Green Salad with Lemon
Vinaigrette, Greek Orzo Salad, Quinoa Salad

SELECT (4) SANDWICHES:
Grilled Chicken, Gruyere, Bacon, Tomato, Lettuce & Garlic Aioli on Ciabatta
Grilled Halal Chicken, Sliced Avocado and Tomato on Brioche Roll
Smoked Ham, Muenster Cheese, Baby Spinach, Roasted Peppers & Honey Mustard in a Wrap
Roasted Turkey Breast, Monterrey Jack Cheese & Cranberry Spread on a Multigrain Pocket
Sliced Petit Filet of Beef, Horseradish Mayonnaise, Arugula & Tomato on Onion Baguette
Shrimp Salad in a Pita Pocket
Sliced Asian Pork Loin, Sweet Spiced Chili Sauce & Asian Slaw on Kaiser Roll
Grilled Portobello, Roasted Pepper, Mesclun Greens & Red Onion in a Wrap
Grilled Eggplant, Roasted Peppers, Caramelized Onions & Olive Tapenade in a Wrap
BENTO DINNER

Select One (1) Bento Dinner, One (1) Salad or Soup, and One (1) Dessert
MINIMUM OF 10 GUESTS

BENTO DINNER

Curry Roasted Chickpeas ..... 67
Tamari Glazed Broccoli Rabe
Turnip Mash
Wilted Garlic Pesto

Seared Scottish Salmon...... 72
Sunchoke & Celery Root Puree
Roast Romanesco
Caramelized Shallots
Hazelnut Gremolata

Cajun Grilled Sweet Potato ....... 67
Olive Quinoa
Butterbean and Beet Root Puree
Sautéed Kale

Red Wine Braised Short Rib...... 82
Parsnip Puree
Mushroom Duxelles
Rosemary

Grilled Chicken Breast .... 69
Sweet Potato
Mushroom Duxelles
All Spice Infused Glazed Carrots
Grilled Artichoke

Seared Loin of Beef .... 88
Leek Fondant Loaded Potato
Haricot Vert
Brisket Parsnip Cigar

SALADS AND SOUP

Arcadian Mix
Cherry Tomatoes, Red Radish
Caramelized Apples
Apple Cider Vinaigrette

Caprese
Balsamic Glaze

Baby Kale
Toasted Almonds, Frizzled Shallots
Bell Pepper
Grape Seed Red Wine Vinaigrette

Arugula & Fennel
Puffed White Beans
Crispy Shiitake Mushrooms
Grapes
Champagne Vinaigrette

Mushroom Barley Soup

DESSERT

Fresh Seasonal Fruit Tart
Tapioca Pudding
Berry Compote
New York Cheesecake
Strawberry & Blood Orange Cream
Chocolate Flourless Cake
Spiced Vanilla Cream

Vegetable Minestrone
RECEPTION

International Cheese Box ......................23
Assorted Imported & Domestic Cheese
Chocolate Covered Strawberries
Selection of Crackers and Ficelle
Grapes

Hors D’ Ouevres ‘Candy’ Box...............60
Foie Gras Eclair
Mini Lobster Roll
Mushroom Beignet
Cured Salmon Cucumber Roll
English Tea Pinwheel
Stilton Beef Rosette
Tamari Glazed Peanut Crumb Tofu
Watermelon Ahi Tuna
COLUMBIA COMBO
MINIMUM OF 150 GUESTS

Columbia Combo.......................19
Choice of Salad or Soup
Select three (3) Sandwiches
Chocolate Chip Cookie
Seasonal Hand Fruit
Individual Bag of Chips
Bottle of Water

FRESH SALADS
Arcadian Mix, Cucumbers, Cherry Tomatoes, Olives, Carrots, Balsamic Vinaigrette
Zucchini and Carrot Noodle, Tahini Dressing
Quinoa, Onions, Bell Peppers, Mushrooms, Champagne Vinaigrette
Roast Vegetable, Lemon Herb Oil

HOMEMADE SOUPS
Attendant Required
French Lentil
Black Bean
Vegetable Minestrone
Italian Wedding Soup
Chicken Noodle
Chili

GOURMET SANDWICHES
Roasted Turkey, Gruyere, Leaf Lettuce, Beefsteak Tomatoes, Garlic Mayo, Ciabatta
Roast Beef, Arugula, Swiss Cheese, Dijon Mustard, Focaccia
Grilled Chicken, Leaf Lettuce, Tomatoes, Mozzarella Cheese, Balsamic Glaze, Hoagie Roll
Roasted Portobello Mushroom and Bell Pepper, Baby Spinach, Honey Mustard, Wrap

OVEN ROASTED SANDWICHES
Chicken Shawarma, Scallions, Mint, Basil, Sour Cream, Naan
Corned Beef Rueben, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye
Herbed Falafel, Tahini, Tomatoes, Pita Pocket
Salad Bowls

- Bread and Butter
- Fresh Fruit
- Homemade Baked Good

GOURMET SALADS

Greek Salad, Grilled Chicken, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Greek Dressing
Buffalo Chicken Salad, Celery, Shaved Carrots, Cucumber, Blue Cheese or Ranch Dressing
Chopped Chicken Salad, Lettuce, Apples, Pecans, Cranberries, Feta Cheese, Champagne Vinaigrette
Teriyaki Chicken Salad, Bibb Lettuce, Mandarin Orange Slices, Purple Cabbage, Red Peppers, Carrots, Mushrooms, Cashews
Chicken Avocado Ranch Salad, Mixed Greens, Baby Kale, Quinoa, Avocado, Roasted Carrots, Radish, Sunflower Seeds, Dill Ranch
Chicken Nicoise, Hard Boiled Eggs, Boston Lettuce, Red Potatoes, Haricots Verts, Cherry Tomatoes, Capers, Herb Lemon Dressing
Chimichurri Salmon Salad, Mixed Greens, Tomatoes, Marinated Red Onions, Crispy Plantain Chips, Chipotle Vinaigrette
Niçoise Salmon Salad, Hard Boiled Eggs, Boston Lettuce, Cherry Tomatoes, Capers, Herb Lemon Dressing
Avocado Steak Salad, Mixed Greens, Avocado, Roasted Carrots, Radish, Dill Ranch
Taco Salad, Romaine Lettuce, Ground Beef, Roasted Corn, Black Beans, Tomatoes, Avocado, Corn Tortilla Strips, Chipotle Ranch
Mediterranean Salad, Mixed Greens, Tomatoes, Cucumbers, Red Onions, Lemon Vinaigrette
Baby Spinach Salad, Cucumbers, Garbanzo Beans, Quinoa, Cherry Tomatoes, Lemon Vinaigrette
Southwest Salad, Lettuce, Black Beans, Pico de Gallo, Pickled Jalapenos, Corn, Guacamole, Corn Tortilla Strips, Chipotle Vinaigrette
Seasonal Roasted Vegetable Salad, Arugula, Couscous, House Vinaigrette

ADD-ON PROTEINS

- Grilled Chicken .................. 2
- Tofu .................................. 2
- Warm Quinoa ....................... 2
- Marinated Steak ................. 4
COLUMBIA BENTO

MINIMUM OF 150 GUESTS

Bento Boxes ..................23
Fresh Fruit Salad
Homemade Baked Good

CHICKEN/POULTRY

Panko Crusted Chicken, Sautéed Broccoli, Pesto Pasta Primavera
BBQ Chicken Breast, Creamy Cheddar Mac and Cheese, Cole Slaw
Jerk Chicken, Cucumbers, Mango and Tomato Salsa, Baby Spinach, Jasmine Rice
Hot Honey Chicken, Roasted Sweet Potatoes, Warm Quinoa, Harvest Kale Slaw, Hot Honey Sauce
Teriyaki Chicken, Sautéed Broccoli, Shredded Carrots, Jasmine Rice
Greek Chicken, Roasted Chickpeas, Marinated Tomato and Cucumber Salad, Feta, Farro, Tzatziki
Italian Herb Chicken, Diced Tomatoes, Mozzarella Pearls, Asparagus, Avocado, Roasted Red Peppers, Baby Spinach
Thai Cashew Chicken, Crisp Bell Peppers and Onions, Jasmine Rice
Southwest Chicken, Roasted Corn, Black Beans, Tomatoes, Bell Peppers, Avocado, Brown Rice, Corn Tortilla Strips
Fall Harvest Turkey Breast, Roasted Brussels Sprouts, Roasted Sweet Potatoes, Apples, Roasted Almonds, Cranberry Vinaigrette
Grilled Rosemary Chicken Breast, Rosemary Jus, Sautéed Brussels Sprouts, Parsnip Puree
Chicken Tikka Masala, Spiced Curry Peas, Jasmine Rice

SEAFOOD

Southwest Blackened Salmon, Avocado, Tomato Salsa, Corn and Black Bean Salad
Lemon Chili Shrimp, Arugula, Avocado, Diced Tomatoes, Red Onion, Quinoa
Honey Garlic Salmon, Roasted Sweet Potatoes, Warm Quinoa, Harvest Kale Slaw, Honey Garlic Sauce
Miso Salmon, Purple Cabbage, Baby Spinach, Avocado, Shiitake Mushrooms, White Rice
Teriyaki Salmon, Sautéed Asparagus, Shredded Carrots, Jasmine Rice
Greek Shrimp, Roasted Chickpeas, Marinated Tomato and Cucumber Salad, Feta, Farro, Tzatziki
Jerk Shrimp Buddha, Cucumbers, Mango and Tomato Salsa, Black Beans, Baby Spinach, Jasmine Rice
Creamy Cajun Shrimp, Peppers, Onions, Penne Pasta
Shrimp Scampi, Penne in Lemon Caper Sauce
General Tso Shrimp, Broccoli, Cashews, Fried Rice
Seafood Paella, Steamed Seasonal Vegetables
COLUMBIA BENTO

MINIMUM OF 150 GUESTS

Bento Boxes .......................... 23
Fresh Fruit Salad
Homemade Baked Good

BEEF/PORK

Beef Gyro, Crumbled Feta, Romaine Lettuce, Tomato, Tahini, Cucumber and Tomato Salad
BBQ Pulled Pork, Creamy Cheddar Mac and Cheese, Cole Slaw
Beef & Broccoli, Jasmine Rice
Southwest Beef, Roasted Corn, Black Beans, Tomatoes, Bell Peppers, Avocado, Brown Rice, Tortilla Strips
Carnitas Rice Bowl, Romesco Sauce, Diced Tomatoes, Grilled Onions, Blistered Peppers, Yellow Rice
Beef Kebobs, Onions, Peppers and Mushrooms, Sautéed Zucchini, Baby Potatoes
Traditional Beef Bourguignon, Carrots, Onions, Mushrooms, Garlic Mashed Potatoes
Beef Stroganoff, Carrots, Buttered Pasta Noodles

VEGAN/VEGETARIAN

Vegetable Noodles Stir Fry, Carrots, Sweet Potatoes, Zucchini, Sesame Tofu
Curried Chickpeas, Eggplant, Onions, Carrots, Spinach, Basmatti Rice
Falafel, Quinoa, Cherry Tomatoes and Cucumber Salad, Pita Bread, Hummus, Tahini
Roasted Sesame Tofu, Marinated Mushrooms, Beets, Cucumbers, Wild Rice, Shredded Kale, Sesame Ginger Dressing
Vegan Taco Bowl, Warm Quinoa, Roasted Corn, Peppers, Tomatoes, Shredded Cabbage, Cilantro, Tortilla Chips, Lime Cilantro Dressing
Curry Cauliflower, Chickpeas, Shredded Cabbage, Raisins, Warm Quinoa, Arugula, Tahini Dressing
Roasted Vegetable Bowl, Warm Quinoa, Sautéed Carrots, Broccoli, Mushrooms, Sweet Potatoes, Zucchini
Chickpea Tikka Masala, Onions, Carrots, Potatoes, Spinach, Basmati Rice
Buddha Bowl, Edamame, Shredded Purple Cabbage, Fresh Spinach, Avocado, Sweet Peppers, Quinoa, Cashew Sauce
Korean Barbecue Jackfruit, Shredded Purple Cabbage, Kimchi, Avocado, Siracha Mayo Drizzle
Shawarma Grain Bowl, Roasted Cauliflower Shawarma, Crispy Chickpeas, Cucumber and Tomato Salad, Quinoa, Lemon Wedge
Satay Noodles, Marinated Tofu, Bell Peppers, Bok Choi, Broccoli, Carrot, Edamame Beans, Udon Noodles, Peanut Sauce
Ginger Sesame Tempeh, Carrots, Green Beans, Rice
Barbecue Grilled Tofu, Sautéed Spinach, Israeli Couscous
Eggplant Lasagna, Broccoli Rabe, Garlic Bread
Potato Gnocchi, Roasted Red Peppers, Fresh Tomatoes
BEVERAGES

Half Day Beverage Service ........... 11
UP TO FOUR (4) HOURS
Assorted Soda, Water, Sparkling Water
Coffee, Decaffeinated Coffee, Assorted Teas

All Day Beverage Service ........... 18
Assorted Soda, Water, Sparkling Water
Coffee, Decaffeinated Coffee, Assorted Teas

BAR PACKAGES

Full Premium Bar ......................... 29
FIRST HOUR
Mixed Drinks
House Wine
Assorted Beer
Assorted Soda, Water, Sparkling Water

Full Premium Bar Additional ........... 13
EACH ADDITIONAL HOUR
Mixed Drinks
House Wine
Assorted Beer
Assorted Soda, Water, Sparkling Water

Limited Bar ......................... 19
FIRST HOUR
House Wine
Assorted Beer
Assorted Soda, Water, Sparkling Water

Limited Additional ............... 10
EACH ADDITIONAL HOUR
House Wine
Assorted Beer
Assorted Soda, Water, Sparkling Water

INDIVIDUAL BEVERAGES

Pommery POP Champagne .......... 18
Prosecco ................................. 11
Red or White Wine ............... 10
Martinelli’s Sparkling Cider .... 8
Assorted Soda ....................... 7
Sparkling Water ...................... 7
Water ........................................ 2.50

All Alcohol Requests must be submitted no later than 15 days prior to events outside of Lerner Hall
INFORMATION

MENU
All prices are Per Person unless otherwise noted.
Event Management Menus can be customized to meet the dietary restrictions of your event.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

EVENT REQUIREMENTS
Disposable orders require a Green Fee of $1.00 per person.
China Service orders outside of Lerner Hall require a rental fee based on your event needs.

DIETARY ICONS

GLUTEN-FREE  VEGETARIAN  VEGAN  CONTAINS DAIRY  CONTAINS NUTS

LABOR

Waitstaff ................................. 44
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .......................... 66
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday .................................. 88
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Bartender ................................. 44
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .......................... 66
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday .................................. 88
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Sanitation ................................. 44
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .......................... 66
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday .................................. 88
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Uniform Chef ............................ 44
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .......................... 66
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday .................................. 88
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS