



 COLUMBIA | EVENT MANAGEMENT



INDULGENT DINING EXPERIENCES

Columbia Event Management is proud to provide a robust selection of Catering Services to complement any event. Our team of event and culinary professionals are here to help you create menus that are seasonal, sustainable, and meet all of your guests' needs.

Whether you aim to impress guests with an upscale fine dining experience or keep conference attendees energized with an assortment of snacks and refreshments, our catering team is equipped to craft the perfect food experience.

SUSTAINABLE & SERVICE DRIVEN

Inspired by our work with the Climate School, our Sustainable Living options feature dishes made from locally sourced ingredients. Prioritizing farm-to-table cuisine means that we update the offerings frequently, ensuring that we serve the freshest seasonal produce, meat, poultry and fish.

Guests who wish to support the Columbia Community might also consider the Blue Menu, a curated buffet that directly benefit local non-profit organizations.

\$10 from every plate purchased of the Blue Menu is donated directly to Columbia Community Service.

PLANT FORWARD OPTIONS

We believe in sustainable, eco-conscious solutions. Inventive vegan and vegetarian dishes are always in season. Our chefs turn local produce into plant-based masterpieces.

CUSTOMIZATION

In the end, if you prefer a customized approach to event planning, we can help you here as well. Every menu can be modified to suit personal tastes and dietary restrictions.

DIETARY IDENTIFICATION

V - Vegetarian

VN - Vegan

GF - Gluten Free

N - Contains Nuts

D - Contains Dairy

H - Halal

BREAKFAST BUFFETS

Minimum of 15 Guests



CONTINENTAL

28

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins

Bo's Assorted Bagels:

cream cheese, fruit preserves, butter

Individual Plain & Fruit Yogurt (D)

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

EXECUTIVE

31

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins

Bo's Assorted Bagels:

cream cheese, fruit preserves, butter

Individual Plain & Fruit Yogurt (D)

Smoked Salmon Platter:

red onions, cucumber, sliced tomatoes, capers,
sour cream (D)

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

AMERICAN

35

ATTENDANT REQUIRED

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (D), danish (D), muffins

Bo's Assorted Bagels:

cream cheese, fruit preserves, butter

Fluffy Scrambled Eggs

Smoked Bacon (GF)

Chicken Sausage (GF)

Home Fries (VN, GF)

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

COLUMBIA

37

ATTENDANT REQUIRED

Local & Seasonally Inspired Fruit

Make-Your-Own Green Cilaquiles (GF):

roasted tomatillo sauce

Breakfast Casserole (GF):

eggs, chorizo, black beans, hash browns, chilis

Avocado Toast Crostini (VN)

Bean & Queso Fresco Tostada (VN, GF):

Spicy Chicken Sausage

salsa, sour cream (D), guacamole, queso fresco (D)

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

BREAKFAST ENHANCEMENTS

BY THE DOZEN

Bo's Bagels	44
cream cheese, fruit preserves, butter	
FH Bake Shoppe Mini Pastries	42
Select One (1): croissant, danish, muffin	
Cinnamon Rolls	42
Spinach Croissants	44
Ham and Cheese Croissants	44
Large Seasonal Muffins	44
Select One (1): pumpkin, lemon, apple cinnamon, chocolate	
Warm Oatmeal Croquettes	42
Select One (1): apple cinnamon, maple brown sugar, blueberry	
Whole Fruit	30
Select One (1): oranges, bananas, apples, clementines	

OMELET STATION 14.50

CHEF ATTENDANT REQUIRED
MINIMUM 25 GUESTS

Whole Eggs & Egg Whites

vegan eggs available upon request

Proteins:

Select Two (2): ham, turkey bacon, bacon,
chicken sausage, plant based sausage

Mix Ins:

mushrooms, tomatoes, onion, bell peppers,
spinach, scallions, cheddar, feta, swiss

NY BAGEL STATION 14.50

MINIMUM 12 GUESTS

Smoked Salmon

Plain & Everything Bo's Bagels

sliced tomatoes, red onions, capers
whipped, regular, scallion, & vegetable
cream cheese varieties

ADD Whitefish Salad 2.50

YOGURT STATION 9.50

MINIMUM 15 GUESTS

PARFAITS FOR UNDER 15 GUESTS

Select One (1): Greek or Vegan Yogurt

Mix Ins: dried cranberries,
toasted almonds (N), house-made granola,
candied pecans (N), seasonal berries

OATMEAL BAR 12.50

Select One (1) Milk: soy or almond

Mix Ins: raisins, brown sugar, honey,
toasted almonds (N), candied pecans (N)

HUSH PUPPIES (D) 4

buttermilk biscuit dough, cornmeal

INDIVIDUAL QUICHE 12

Select One (1): broccoli & cheddar (V),
spinach & artichoke (V), lorraine

INDIVIDUAL FRITTATA (GF) 12

Select One (1): broccoli & cheddar (V),
spinach & artichoke (V), lorraine

BREAKFAST EMPANADAS 8

egg, sausage, & cheddar (D)

STUFFED BISCUITS 8

Select One (1):

Tennessee sausage & cheddar (D)
egg, Tennessee sausage, & cheddar (D)
egg, bacon, & cheddar (D)
egg, spring onion, & cheddar (D)

SLICED SEASONAL FRUIT 13

MIXED BERRY SALAD 14

BREAKFAST MEATS 8

Select One (1): sausage, chicken sausage,
bacon, plant based sausage

BREAKFAST SANDWICH 12

Select Two (2) Sandwiches:

bacon, egg, & cheese (D)
sausage, egg, & cheese (D)
chicken sausage, egg, & cheese (D)
plant based sausage, egg, & cheese

Select One (1) Sandwich Type:

bagel, wrap, or croissant

BREAKS



TRADITIONAL BREAK 23
Fruit & Yogurt Parfait (V, GF, D)
Marbled Yogurt Loaves (D)
Flourless Chocolate Brownies (V, GF)
Coffee, Decaffeinated Coffee, & Tazo Tea

WINTER BREAK 23
Sliced Cranberry & Walnut Loaf (V, N)
Seasonal Soup (VN, GF):
assorted sliced breads, gluten free breads (GF)
Mini Grilled Cheese Bites (V, D)
Hot Chocolate
mini marshmallows

MEDITERRANEAN BREAK 23
Hummus (VN, GF)
Tzatziki (V, GF, D)
Baba Ghanoush (VN, GF)
Pita Chips & Fresh Pita Bread
Iced Tea

NEW YORK BREAK 26
Selection of Upstate New York Apples
Local Aged Cheddar Cheese (D)
crackers, gluten free crackers (GF)
Classic Black & White Cookies (D)
Mixed Roasted Nuts (N)
Spiced Cider
cinnamon, star anise, bay leaf

AUTUMN BREAK 23
Sliced Pumpkin Bread (V)
Sweet Potato Puffs (V)
No-Bake Sun Butter Bars (VN, GF)
Hot Apple Cider

HEALTHY BREAK 23
Grilled Seasonal Vegetables (VN, GF)
Hummus (VN, GF)
Feta Dip (V, GF, D)
mini naan, sliced baguette,
gluten free crackers (GF)
Cucumber & Lemon Infused Water

TARTINE BREAK 26
Roasted Apple & White Cheddar Tart
(V, D)
Chicken Waldorf Tartine (N):
sourdough
Olive Tapenade Tartine (VN):
roasted cherry tomatoes, ciabatta
Coffee, Decaffeinated Coffee, & Tazo Tea

SAVORY & SWEETS



INDIVIDUAL GREEK YOGURT 6

SLICED SEASONAL FRUIT 13

TEA SANDWICHES 14

Select Two (2):

arugula, deviled eggs
smoked salmon, cream cheese (D)
smoked turkey, cranberry spread
cucumber, boursin cheese (D)

ASSORTED PINWHEEL BITES 12

Select Two (2) Sandwiches:

ham, cheddar, garlic aioli (D)
salmon, cream cheese, dill (D)
beef, horseradish cream (D)
smoked curried eggplant (VN)
roasted pepper, sundried tomato, baby spinach (VN)

HOUSE-BAKED COOKIES 5.25

BROWNIES & BLONDIES 5.25

FUDGY BROWNIES (GF) 6

PATISSERIE 6

madeleines, palmieres

DOLCI 6

pignoli, butter cookies, rainbow cookies

MACARONS 4

MINIMUM 1 DOZEN

3-INCH FRUIT TARTS 8

YOGURT LOAVES 6

Select One (1): lemon, marble, banana,
cranberry nut (N)

ICE CREAM BARS 4.25

425 PER ICE CREAM CART

novelty ice cream bars, ice cream cups, fruit bars

ICE CREAM SUNDAES 19

Chocolate, Vanilla, Strawberry Ice Creams

vegan sorbets available upon request

Mix Ins: sprinkles, chocolate chips, crushed oreos,
chocolate sauce, whipped cream (D)

SANDWICHES



SANDWICH PLATTER CLASSIC 19

Select Three (3) Classic Sandwiches

SANDWICH PLATTER GOURMET 25

Select Three (3) Classic or Gourmet Sandwiches

COLUMBIA COMBO 21

MINIMUM 100 GUESTS

SERVED IN PAPER BAGS

Select Three (3) Classic Sandwiches

David's Chocolate Chip Cookie

Whole Apple

Individual Bag of Chips

Bottle of Water

SANDWICH LUNCH 'TO-GO' 35

SERVED IN PAPER BAGS, BOXES, OR BUFFET

MIN 10 GUESTS FOR BUFFET

Select Three (3) Classic or Gourmet Sandwiches

Select One (1) Salad:

mixed greens

greek orzo, confetti vegetables

roasted quinoa, cranberrie, micro greens

roasted brussels sprout caesar

bbq chickpeas

Dean's Favorite Fudge Brownies

Tropical Fruit Salad

Individual Bag of Chips

Aluminum Bottle of Water

GOURMET

VEGAN & VEGETARIAN

Smashed Avocado (VN): sun-dried tomato, arugula, balsamic, olive oil, multigrain

Herbed Falafel (V, D): hummus, tomato, cucumber, feta, kalamata olives, olive oil, vinaigrette, pita pocket

Southwestern Grilled TLT (VN): grilled tofu, avocado, veggie bacon, lettuce, tomato, pickles, vegan chipotle spread, multigrain baguette.

Buffalo Seasoned Tofu (V, D): iceberg lettuce, cheddar, carrots, ranch, wrap

BBQ Tofu (VN): tangy cabbage slaw, GF pretzel bun

Collard Greens: (VN, N): almond & garlic spread, tomato, red onion, carrot, avocado, cucumber, alfalfa sprouts, wrap

SEAFOOD

Shrimp Salad (D): lettuce, tomato, lemon mayo, pita pocket

Pain Bagnat (Nicoise Salad Sandwich): olives, beefsteak tomato, bibb lettuce, baby spinach, hardboiled egg, onion, basil, radishes, aioli, red wine vinegar, pita pocket

POULTRY

Spicy Grilled Chicken (D, H): roasted jalapeno, pepper jack cheese, lettuce, tomato, mayo, sourdough

Green Goddess Sandwich: boston lettuce, avocado, arugula, roasted chicken, bacon, green goddess mayo, french baguette

Chicken Milanese (D, H): arugula, tomato, asiago cheese, red onion, basil vinaigrette, ciabatta

Greek Grilled Chicken (D, H): tomato, cucumber, feta, kalamata olives, olive oil, vinaigrette, pita pocket

Smoked Turkey (D): white cheddar, avocado, tomato, red onion, iceberg lettuce, cucumber, white balsamic, olive oil, ciabatta

BEEF/PORK

Sliced Petite Filet of Beef (D): horseradish mayo, arugula, tomato, onion baguette

Pastrami (D): caramelized onions, swiss cheese, thousand island dressing, pumpernickel

Brie and Prosciutto Sandwich: (D): salami, spanish chorizo, arugula, brie cheese, bell peppers, balsamic & fig vinaigrette, lemon, olive oil, baguette

CLASSIC

VEGAN & VEGETARIAN

Caprese (D, V): mozzarella cheese, tomatoes, arugula, basil aioli, focaccia

Sicilian Eggplant (VN): roasted peppers, caramelized onions, olive tapenade, spinach wrap

Southwestern Black Beans (V, D): corn, quinoa, romaine lettuce, sour cream, avocado dressing, sundried tomato wrap

Pesto Portobello (VN): basil pesto, portobello mushroom, almond garlic spread, spinach, basil, French roll

Very Veggie: (VN): lettuce, tomato, avocado, shredded carrots, alfalfa sprouts, plant based herb mayo, onion baguette

Chickpea 'Chicken' Salad (VN): chickpeas, celery, pickled onions, scallions, dijon mustard, plant based mayo, french baguette

SEAFOOD

Tuna Salad (D): mesclun, celery, tomato, mayo, wrap

Smoked Salmon (D): red onion, cucumber, tomato, chive cream cheese, multigrain

POULTRY

Grilled Chicken (H): sliced avocado, tomato, brioche roll

Chicken Caesar Salad (H): lettuce, parmesan cheese, croutons, wrap

Roasted Turkey Breast (D): monterey jack cheese, cranberry spread, multigrain

BEEF/PORK

Smoked Ham (D): muenster cheese, baby Spinach, roasted peppers, honey mustard, sourdough

Muffaletta Sandwich (D): salami, mortadella, ham, arugula, provolone, mozzarella, olives spread, artichoke, roasted bell pepper, focaccia square

HEARTY SALADS & GRAIN BOWLS



All salads include:
rustic bread or homestyle roll

Salad/Grain Bowl Lunch 'To-Go'

35

SERVED IN PAPER BAGS, BOXES, OR BUFFET

MIN 10 GUESTS FOR BUFFET

Select Three (3) Salads or Grain Bowls

Dean's Favorite Fudge Brownies

Fruit Salad

Individual Bag of Chips

Aluminum Bottle of Water

Build Your Own Salad or Grain Bowl Bar

57

CHEF ATTENDANT REQUIRED

SALADS

Greek Salad (V, GF, D): grilled chicken, spinach, feta cheese, kalamata olives, cucumbers, tomatoes, greek dressing

BBQ Chicken Salad (V, GF, D): mixed greens, baby kale, quinoa, avocado, roasted carrots, radish, sunflower seeds, dill ranch dressing

Curried Chicken Salad (VN, GF): romaine lettuce, chickpeas, tomatoes, cucumbers, curry vinaigrette

Harvest Salad (VN, GF): baby kale, quinoa, black beans, roasted vegetables, lemon vinaigrette

Chicken Caesar Salad (V, D): grilled chicken, romaine, croutons, parmesan cheese, caesar dressing

Vegan Cobb (VN, GF): romaine, napa cabbage, haricot vert, grape tomatoes, baby corn

Thai Tofu Salad (VN, GF, N): spinach, red cabbage, edamame, crushed peanuts, basil, peanut dressing

Roasted Vegetable Salad (VN, GF, N): butternut squash, arugula, pumpkin seeds, walnuts, raisins, apples, apple cider vinaigrette

GRAIN BOWLS

Quinoa with Grilled Chicken: diced tomatoes, sliced mushrooms, chopped broccoli, roasted garlic lemon vinaigrette

Jasmine Rice with Chili Ginger Soy Tofu: chopped broccoli, shredded carrots, green peas, sliced cabbage, sweet soy vinaigrette

Farro with Southwestern Chicken: avocado, fire roasted corn, crispy onions, bacon bites, cilantro vinaigrette

Brown Rice with Garlic Parmesan Steak: diced tomatoes, green peas, crispy onions, bacon bites, basil vinaigrette

Jasmine Rice with Pan Fried Shrimp: sliced mushrooms, shredded carrots, avocado, sliced almonds, chimichurri

BUFFETS

Minimum of 20 Guests

Attendant is required



All buffets include:
dinner rolls & butter
sliced seasonal fruit

ASIAN BUFFET 57

Edamame Salad (VN, GF, N):
cabbage, green onion, peanuts, mint, cilantro,
garlic, carrot ginger dressing

General Tso Tofu

Ginger Glazed Salmon (GF)

Roasted Bok Choy (VN, GF):
broccoli, pimento

Vegetable Fried Rice (VN, GF)

Mango Pudding (V, GF, D)

FRENCH BISTRO BUFFET 57

Beet Salad (V, GF, D):
tarragon, scallions, haricot vert, goat cheese,
oranges, aged red wine vinaigrette

Salmon Piperade (GF)

Plant Based 'Beef' Bourguignon (VN)

Classic Ratatouille (VN, GF)

Pomme De Terre Puree (VN, GF)

Espresso Pots De Creme (V, GF, D)

TUSCAN BUFFET 57

Tri Color Salad (V, GF, N, D):
endive, radicchio, arugula, goat cheese,
candied walnuts, cranberries, blood orange
vinaigrette

Chicken Cacciatore (GF)

Fire Roasted Tomato Bolognese (VN):
plant based protein, spaghetti

**Creamy Sundried Tomato & Spinach
Pasta (V, D)**

Roasted Zucchini (VN, GF)

Tiramisu (D)

LATIN FUSION BUFFET 57

Corn Husk Field Green Salad (VN, GF):
pico de gallo, elote corn, cilantro lime dressing

Pollo Guisado (GF):
Stewed Chicken

Plantain Lasagna (VN)
lentils

Jerk Cauliflower (VN, GF)

Arroz Con Gandules (VN, GF):
Rice & Peas

Coconut Flan (D)

ADDITIONAL ENTREE 8

General Tso Chicken

Beef Bourguignon

swap out an entree with no extra charge

Pistachio Crusted Salmon (GF, N)

Slow Cooked Pernil (GF)

Mushroom Risotto (V)

BUFFETS

Minimum of 20 Guests

Attendant is required



All buffets include:
dinner rolls & butter
sliced seasonal fruit

GREEK BUFFET

57

Farmer's Salad (V, GF, D):

romaine, kalamata olives, feta cheese,
tomatoes, red onion, herb vinaigrette

Roasted Chicken (GF):

citrus & herb reduction

Athenian Eggplant Moussaka (V, GF, D)

oat based protein, eggplant, bechemel sauce

Traditional Briam (VN, GF):

tomatoes, bell peppers, potatoes, zucchini,
red onion

Lemon Potato Wedges (VN, GF)

Olive Oil Cake (V, D)

INDIAN BUFFET

57

Beetroot & Kachumber Salad (VN, GF):

cucumber, tomato, onion, lettuce, lemon

Butter Chicken (D)

Chana Masala (VN, GF):

chickpeas in spicy gravy

Vegetable Biryani (VN, GF):

vegetable rice

Aloo Gobi (VN, GF):

potatoes & cauliflower

Cardamom Rice Pudding (V, GF, D)

SPANISH BUFFET

57

Baby Bibb Salad (V, GF, D):

frisée, radish, olives, manchego cheese,
tomatoes, sherry vinaigrette

Rosemary Crusted Chicken Breast (N):

romesco sauce

Saffron Tofu Paella (V, GF, D):

Patatas Bravas (V, GF, D)

Fire Roasted Mezcla (VN, GF)

zucchini, eggplant, squash

Flan (D)

BARBECUE BUFFET

57

Potato Salad (V, GF, D):

Mixed Green Salad (VN, GF)

Beef Brisket (GF)

Beyond Beef Burgers (VN)

Hebrew National Hot Dogs

Traditional Toppings:

American cheese (D), lettuce, tomato, onion,
pickles, ketchup, mustard, relish, mayo

Macaroni & Cheese (V, D)

House-Baked Cookies & Brownies (VN, D)

ADDITIONAL ENTREE

8

Herb Crusted Snapper (GF)

Chicken Tikka Masala

swap out an entree with no extra charge

Paella di Pesce (GF, D)

Bone-In Barbecue Chicken (GF)

ask for a list of Barbecue enhancements

SUSTAINABLE LIVING

Minimum of 20 Guests

Attendant is required

Enjoy a curated menu of local and sustainable dishes and give back to our planet and our community.

SUSTAINABLE LIVING BUFFETS
ARE ABOUT 60% REDUCTION
IN CARBON FOOTPRINT
FROM STANDARD BUFFETS.

All buffets include:
dinner rolls & butter
sliced seasonal fruit

PLAN 2030 BUFFET

Caramelized Pear Salad (V, GF, D):

arugula, frisée, spiced butternut squash, pickled red onion, radicchio, toasted pumpkin seeds, champagne vinaigrette

Satur Farm, Long Island, NY

Lancaster Farm Fresh, Lancaster County, PA

Asian Lentil Salad (V, GF, D):

parsnip, sesame dressing

Lancaster Farm Fresh, Lancaster County, PA

Stuffed Eggplant (VN, GF):

quinoa, zucchini, yellow squash, peppers, sweet potatoes, coconut milk, curry sauce

Lancaster Farm Fresh, Lancaster County, PA

Hoisin Sesame Glazed Tofu (GF, D):

scallions, baby bok choy, broccoli, pimento

Lancaster Farm Fresh, Lancaster County, PA

Coconut Lime Rice (GF, D):

Carrot Layer Cake (V, D):

Pearl River, NY

62

BLUE BUFFET

67

Roasted Winter Squash Salad (V, GF, D):

mixed greens, pecans, red onions, cranberries, goat cheese, pepitas, apple cider & date dressing

Lancaster Farm Fresh, Lancaster County, PA

Satur Farm, Long Island, NY

Roasted Apple & White Cheddar Tart (V, GF, D):

Red Jacket Orchards, Geneva, NY

Ronny Brook Dairy, Ancramdale, NY

Butternut Squash Soup (VN, GF):

Lancaster Farm Fresh, Lancaster County, PA

Sautéed Murray's Chicken Strogonoff (GF, D):

mushroom, onions, sour cream, old fashioned mustard

Murray's Chicken / South Fallsburg, NY

RI Mushroom Co. West Kingston, RI

Line Caught North Atlantic Cod (GF, D):

honey garlic glaze, creamy tomato sauce

Ocean Box / Bronx, NY

Lancaster Farm Fresh, Lancaster County, PA

Organic Squash Medley (GF, D):

baby carrots, olive oil

Norwich Meadows Farm, NY

Roasted Fingerling Potatoes:

celeriac, onions, garlic, parsley, thyme

Norwich Meadows Farm, NY

Carrot Layer Cake (D):

Pearl River, NY

RECEPTIONS

Minimum of 25 Guests

Attendant is required



ONE HOUR PASSED HORS D'OEUVRES 34 EACH ADDITIONAL HOUR 17

COLD

Roasted Red Beet Hummus (VN, GF):

asparagus

Goat Cheese Crostini: fig, herbs

Cremini Mushroom (VN, GF): spinach

Roma Tomato Bruschetta (VN): basil, crostini

Eggplant Caponata (VN, GF)

Herbed White Bean Spread (VN, GF): chives,
rice cracker

Tuna Tartare (D, GF): wasabi mayonnaise,
rice cracker

Mini Lobster Roll (D)

Salmon Mousse (D, GF): chives, rice cracker

Maryland Crabmeat Salad (D, GF): cucumber
cup

Shrimp Cocktail (GF): cocktail sauce

Curried Chicken Salad Tartlet (D): grapes

Seared Beef Filet (D): horseradish cream,
crostini

HOT

Truffle Scented Grilled Cheese (V, D)

Spanakopita (D, V)

Phyllo Triangle (D, V): honey, goat cheese

Vegetable Samosa (VN): mango chutney

Cherry Blossom Tart (D, V)

Deep Dish Pizza Tart (D, V)

Vegetable Spring Roll (V)

Mini Falafel (VN, GF)

Vegetable Tikki (VN)

Bella Flora Puff (V): portobello, ricotta cheese

Assorted Mini Quiche (D, V)

Four Cheese Arancini (GF, D)

French Onion Boules

Grilled Shrimp Skewer (GF): parsley, garlic

Lobster Bisque Boules

Buffalo Chicken Spring Roll

Chicken and Cheese Quesadilla Cone (D)

Thai Chicken Spring Roll: lemongrass, ginger

Moroccan Lamb Kebab (GF): fig, apricots, pepper

Franks in a Blanket (D): spicy brown mustard

Mini Lamb Gyro (D): pita, sour cream

Beef Barbacoa Taquitos

Reuben Puff

Shepherd's Pie

RECEPTION



CRUDITE & DIPS 8

Select Two (2) Dips: blue cheese (D),
ranch (D), hummus, dill yogurt (D)

BRUSCHETTA 9.50

Artichoke & Goat Cheese (D, V)
Traditional Roma Tomato (VN)
Olive Tapenade (VN)
Toasted Bread & Crostini

CROSTINI 18

Select Three (3) Crostini:
goat cheese, shaved brussels, balsamic (V, D)
white bean spread, fried capers (VN)
avocado, sundried tomatoes (VN)
roasted mushroom medley (VN)
hot honey, cherry tomato, fresh mozzarella
(V, D)
salmon mousse, marinated anchovies, dill
basil pesto, prosciutto, shaved parmesan (D)
short rib, caramelized onion, horseradish aioli
(D)

MEDITERRANEAN 22

Traditional Hummus (VN), Baba Ghanoush (VN),
Tzatziki Sauce (D), Feta & Red Pepper Dip
Stuffed Grape Leaves (VN)
Mini Gyros
Eggplant and Ricotta Pinwheels
Stuffed Olives (V, D):
blue cheese
Pita Bread

MIXED GRILL 22

Select One (1) Protein:
Steak, Sausage, Chicken
Grilled Assorted Vegetables
chimichurri sauce, garlic mojo sauce

ASSORTED SUSHI 22

ARTISINAL CHEESE BOARD 23

selection of imported cheeses
honey/comb, figs, dried fruits, nuts (N)

RECEPTIONS



SLIDERS

Select Three (3) Sliders:

black bean burger sliders (VN)
roasted mushroom sliders (VN)
buffalo chicken sliders
grilled chicken sliders
chicken parm slider (D)
bbq pulled pork slider
short rib slider: pickled onions
meatball mozzarella slider (D)

Fingerling Potatoes

CARIBBEAN

Coconut Shrimp
Grilled Jerk Chicken Bites (GF)
Mini Spicy Beef Patties
Grilled Pineapple (VN, GF)

ANTIPASTI

Prosciutto, Soppressata
Parmigiano Reggiano, Bocconcini (D)
Medley of Pickled & Hot Peppers (VN, GF)
Marinated Artichoke Hearts (VN, GF)
Marinated Olives (VN, GF)
Roasted Eggplant (VN, GF)
Artisanal Breads

23

PLANT BASED

Select Three (3) Items:

local baby kale salad: organic roasted mushroom, herbs, lemon infused olive oil (VN, GF)
alaskan cod: orange sherry wine, herbs, petite heirloom tomatoes (VN, GF)
spicy & crispy peanut tofu: green beans (VN, N)
fire roasted butternut squash 'osso buco' (VN, GF)

26

26

SPORTS BAR

Buffalo Chicken Wings (GF): carrot sticks
blue cheese (D), celery
Cheddar Jalapeño Poppers (D, V)
Loaded Potato Skins (GF)
Pigs in a Blanket: spicy brown mustard

29

26

DIM SUM

Edamame Dumpling (V)
Wild Mushroom Lumpia (VN)
Bao Buns: Korean Pork Belly
Ginger Chicken Meatball Skewer
Shrimp & Lemongrass Potsticker
hot mustard, sweet chili sauce, soy sauce

29

RECEPTION

Minimum of 50 Guests
Chef Attendant(s) required



TACOS

21

Select Three (3) Proteins:

Tequila Lime Chicken

Barbacoa Beef

Pork Carnitas

Crispy Baja Fish

Chipotle Roasted Vegetables

Mini Corn & Flour Taco Shells/Tortillas

Toppings to include:

roasted corn salsa, cheese, salsa, guacamole,
sour cream, pico de gallo

PASTA

24

Select Two (2):

Penne Marinara (VN)

Penne alla Vodka (V, D): peas, onions

Cavatelli Primavera (VN): sautéed garden
vegetables, garlic, olive oil, fresh basil

Tortellini (V, D): sundried tomato cream
sauce

Cheese Ravioli (V, D): pesto sauce

*Gluten-Free Option (GF): Tortellini (with
any sauces above)*

Add Grilled Chicken 9

Add Grilled Shrimp 9

RISOTTO

26

Select Two (2):

Mushroom Risotto

Butternut Squash Risotto

Parmesan Risotto

Pancetta & Leek Risotto

Short Rib Risotto

ASIAN

31

Pan-Seared Pork, Chicken, Vegetable

Dumplings

Thai Vegetable Summer Rolls (VN, GF)

Asian Chicken Salad (D): sesame cone

Beef Negamaki

Seared Ahi Tuna in Lettuce Leaf Cup (GF):

spicy cashews, crispy rice noodles, napa cab-
bage slaw, ginger dressing

Sauces: wasabi, soy sauce, sriracha, hot mustard,
sweet chili dipping sauce

CARVING

35

Select One (1):

Roast Sirloin (GF): horseradish cream

Roasted Turkey Breast (GF):

cranberry-orange chutney

Salmon en Croute (GF): dilled crème fraiche

SHOW KITCHEN RECEPTION

Minimum of 50 Guests
Chef Attendant(s) required



SPICE MARKET 39

Daal Quatro (VN, GF)
Tikka Masala with Paneer (V, GF)
Saag Potatoes (V, GF)
Tandoori Cauliflower (V, GF)
Baby Tuscan Kale Salad (VN, GF): raisin, cucumber, tomato, cilantro, red onion, chick-peas, mango, quinoa, tamarind chutney
Dipping Sauces: mint, tamarind
Naan Bread

CHURRASCARIA 39

Select Two (2) Skewers:
Steak (GF)
Sausage (GF)
Chicken (GF)
Grilled Vegetable (VN, GF)
Pao de Queso
Jollas del Mar Ceviche
Batatas Tricolores (VN, GF)
pickled onions, caramelized onions (VN, GF), chimichurri Sauce (VN, GF)
Add Additional Skewer 5

MAISON FRANCAISE 39

French Cheese Board (D, GF): artisanal breads
Raclette Station (D, GF): steamed potatoes
Charcuterie Board
Cornichons
Légumes Marinés (VN, GF): cauliflower, peppers, carrots, onions, cucumbers

MERCADO ESPANOL 39

Paella Valenciana
Patatas Bravas
Select two (2) Tapas:
Spanish Tomato Salad (VN, GF): citrus fennel marinated olives
Blistered Padron Peppers (VN, GF)
Clams Sherry (GF)
Serrano Ham (GF): tri color heirloom tomatoes
Marinated Octopus (GF): black garlic
Add Additional Tapas 5

PLATED

Attendant is required



Two Course Plated Lunch

57

Includes one (1) Entrée and one (1) Dessert
Served with Rolls & Butter

Three Course Plated Dinner

95

Includes one (1) Appetizer, one (1) Entrée and one (1) Dessert
Served with Rolls & Butter
Coffee, Decaffeinated Coffee & Tazo Tea

Additional Entree Selection

17

APPETIZERS

Caramelized Pear Salad (VN, GF):

arugula, frisèe, radicchio, spiced butternut squash, pickled red onion, toasted pumpkin seeds, champagne vinaigrette

Roasted Vegetable Salad (V, GF, D):

baby carrots, baby zucchini, asparagus, beet-root, baby spinach, little gem lettuce, cilantro pesto, goat cheese stuffed fig, white balsamic vinaigrette

Baby Tuscan Kale Salad (V, GF, D, N):

roasted delicata squash, dried cranberries, candied walnuts, granny smith apples, goat cheese crumbles, lemon dressing

Butternut Squash Risotto (V, D):

sage butter

Mushroom Risotto (V, D)

Jumbo Lump Crab Cake:

meyer lemon mousseline sauce, frisèe, shaved fennel, anise, tarragon, dill

Butternut Squash Soup (GF, VN)

Lobster Bisque (GF)

PLATED



VEGAN ENTREES

Stuffed Eggplant (V, GF, D):

quinoa, zucchini, yellow squash, peppers, sweet potatoes, coconut milk, curry sauce

Paprika and Turmeric Marinated Cauliflower Beefsteak (VN, GF):

hen of the woods mushrooms, wheat berries, roasted broccolini, heirloom tomato glaze

Hoisin Sesame Glazed Tofu (VN, GF):

scallions, baby bok choy, broccoli, pimento, jasmine rice

CHICKEN ENTREES

Seared French Breast of Chicken (GF, D):

pommes anna, broccolini, king oyster mushroom velouté

Maple and Sage Glazed Chicken Breast (GF):

sweet potato puree, haricot vert, carrot bundle, cranberry sauce

Herb Crusted Baked Chicken Breast (GF):

butternut squash two ways, braised red cabbage, orange reduction

DESSERT

Pear Tart (V, D)

Classic Crème Brûlée (V, GF, D): pistachio tuille, berries

Lava Cake (VN): rich dark chocolate filling, caramel sauce

Carrot Cake (V, D, N): cream cheese filling

New York Cheesecake (V, D)

SEAFOOD ENTREES

Red Snapper (GF, D):

romanesco puree, romanesco florets, kumquat confit, saffron beurre blanc

Sautéed Branzino Fillet (GF):

brussels sprouts chiffonade, poppy seeds, parsnip puree, scallions, sweet garlic, piperade

Baked Atlantic Halibut (GF):

marinated beluga lentils, baby bok choy, chili lime sauce

Chestnut Crusted Roasted Salmon (GF, N):

tri color cauliflower, parsnip puree, lollipop kale, honey mustard sauce

BEEF ENTREES

Parmesan Crusted Beef Tenderloin (D):

twice cooked potatoes, jumbo asparagus, black trumpet mushrooms, cabernet reduction

Red Wine Braised Short Rib (GF, D):

parsnip & celeriac mash, roasted tomato persillade

Rosemary Scented Rack of Lamb (GF):

gratin dauphinoise, summer vegetable bayaldi, shallot & lamb jus

Pistachio Panna Cotta (V, GF, D)

Opera Torte (V, D, N): espresso soaked almond sponge cake, chocolate ganache, coffee butter cream, mixed berry sauce

Raspberry and Passion Fruit Raw Cake (VN, N): almond crust

Lemon Meringue Tart (V, D): red berry coulis

BEVERAGES

Bartender required for alcohol

All events outside Lerner Hall require an Alcohol Permit at \$50 per bar.

Alcohol requests must be submitted no later than 15 days prior to the event date.

INDIVIDUAL BEVERAGES

Mixed Drinks	14
House Red/White Wine	36
House Sparkling Wine	36
Imported Bottled Beer	9.50
Domestic Bottled Beer	8.50
Martinelli's Apple Cider	10
Sparkling Water	4.25
Assorted Juice	4.25
orange, cranberry, apple	
Soft Drinks	4.25
coke, diet coke, sprite, ginger ale, flavored seltzer	
Aluminum Bottle of Water	4.25

COFFEE (Gallon)
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

DECAF COFFEE (Gallon)
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

ASSORTED TEA (Gallon)
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

HOT CHOCOLATE (Gallon)
SERVES 16 GUESTS

APPLE CIDER (Gallon)
SERVES 16 GUESTS
Select One (1): Hot or Cold

ICED TEA (5 Gal)
SERVES 60 GUESTS

LEMONADE (5 Gal)
SERVES 60 GUESTS

ICED WATER (5 Gal)
SERVES 60 GUESTS

FRUIT INFUSED WATER (5 Gal)
SERVES 60 GUESTS

65 ALL DAY BEVERAGE 22
UP TO EIGHT (8) HOURS
Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Flavored Seltzer, Soft Drinks, Water

65 HALF DAY BEVERAGE 13.50
UP TO FOUR (4) HOURS
Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Flavored Seltzer, Soft Drinks, Water

65 PREMIUM BAR 40
THREE HOUR PACKAGE
Top Shelf Liquors: full fruit garnishes, mixers
Assorted Domestic & Imported Beers
House Red, White, & Sparkling Wine
Soft Drinks, Tonic, Seltzer

64 ADDITIONAL HOUR 6.50
OR ANY PART THEREOF

64 LIMITED BAR 29
THREE HOUR PACKAGE
Assorted Domestic & Imported Beers
House Red, White, & Sparkling Wine
Soft Drinks, Tonic, Seltzer

40 ADDITIONAL HOUR 5
OR ANY PART THEREOF



STAFFING & ADDITIONAL FEES

MENU

All prices are Per Person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DISPOSABLE OR CHINA SERVICE

Disposable orders require a Green Fee of \$1.75 per person.

China Service orders in Lerner Hall are \$3.00 per person.

China Service orders outside of Lerner Hall require a rental fee based on your event needs.

WAITSTAFF 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

BARTENDER 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

SANITATION/DISHWASHER 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

UNIFORM CHEF 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS