Columbia Event Management is proud to provide a robust selection of Catering Services to complement any event. Our team of culinary professionals provide a seamless experience, supporting you through the initial planning stages to a brilliant finale. 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 menu.

Quality food is the secret to our success. We offer a rotation of menus that are refreshed frequently to highlight seasonal items, showcase food trends, and source local ingredients.

Our culinary team also offers specialty menus. Inspired by our work with the Earth Institute, the Sustainable Living Menu features 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 collection of meals and enhancements that directly benefit local nonprofit organizations. $5 from every plate purchased is donated directly to Columbia Community Service, and our department will match this contribution, bequeathing an additional $5 per attendee.

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.

We believe in sustainable, eco-conscious solutions. Rest assured that we take responsibility for reducing our carbon footprint through the following initiatives:

- Our state-of-the-art water treatment system triplefilters local tap water, allowing us to serve refreshing still and sparkling water in sleek, reusable carafes.
- Partnerships with local and regional farmers provide fresh produce and free-range poultry, beef, and lamb.
- Inventive vegan and vegetarian dishes are always in season. Our chefs turn local produce into plant-based masterpieces.
- Linen-less tables, recycled paper products and biodegradable disposable flatware make our place settings eco-friendly. You may also choose to enhance your experience with fine china and silverware.
BREAKFAST

BREAKFAST BUFFETS

Continental Breakfast .......... 27
MINIMUM OF 15 GUESTS
Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include (D):
Muffins, Croissants, Danishes
New York Style Bagels
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

Executive Breakfast .......... 30
MINIMUM OF 15 GUESTS
Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include (D):
Muffins, Croissants, Danishes
New York Style Bagels
Individual Plain and Fruit Yogurt (D)
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

American Breakfast .......... 34
MINIMUM OF 20 GUESTS | ATTENDANT REQUIRED
Local and Seasonally Inspired Fruit
Selection of Bakery Items (D) to Include:
Muffins, Croissants, Danishes
New York Style Bagels
Fluffy Scrambled Eggs (D)
Smoked Bacon (GF)
Chicken Sausage (GF)
Home Fries (GF)
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

ENHANCEMENTS

Omelet Station ................. 14
MINIMUM OF 25 GUESTS | CHEF ATTENDANT REQUIRED
Whole Eggs and Egg Whites
Select Two (2): Ham, Turkey Bacon,
Chicken Sausage or Pork Bacon
Mix-Ins to Include: Mushrooms, Tomatoes,
Onions, Bell Peppers, Spinach, Scallions,
Cheddar, Feta, Swiss

NY Bagel Breakfast ............ 14
Smoked Salmon
Plain & Everything Bagels
Sliced Tomatoes, Red Onions, Capers
Whipped Regular, Scallion, Vegetable and Low
Fat Cream Cheeses

Yogurt Station (D) ............... 9
Greek Yogurt or Homemade Vegan Yogurt
Mix Ins to Include: Dried Cranberries,
Toasted Almonds (N), House-Made Granola,
Candied Pecans (N)

Irish Steel Cut Oatmeal (GF) .... 12
Select One (1): Soy Milk or Almond Milk
Mix Ins to Include: Raisins, Brown Sugar,
Toasted Almonds (N), Candied Pecans (N), Honey

Individual 3” Quiche ............ 13
Gluten-Free Option: Frittata (GF)
Select One (1): Lorraine, Broccoli & Cheddar,
or Spinach & Artichoke

BY THE DOZEN

Fresh Pastries (D) .......... 40
Select One (1): Croissant, Danish, Muffin

Assorted Mini Bagels .......... 40
Cream Cheese, Fruit Preserves, Butter

Whole Fruits ................. 29
Select One (1): Oranges, Bananas,
Apples or Clementines

Spinach Croissants (D, V) .... 44

Mushroom Croissants (D, V) . 44
BREAK PACKAGES

The Traditional Break (V) ........ 26
Fruit and Yogurt Parfait (D)
Marbled Yogurt Loaves (D)
Assorted Cookies (D)
Coffee, Decaffeinated Coffee & Tazo Tea

Summer Break (V) ...................... 26
Warm Soft Pretzels
Cheddar Cheese Dip (D), Spicy Mustard
White Cheddar Popcorn (D)
Assorted Petite Cupcakes (D)
Assorted Candies to Include:
Gummy Bears, Mini Hershey Bars, M&M’s,
Starburst, Reese’s Peanut Butter Cups (N)
Lemonade & Iced Tea

Chef’s Garden Break (VN)......... 26
Fresh Crudité to Include:
Carrots, Celery, Cherry Tomatoes,
Cauliflower, Broccoli
Hummus in Individual Containers (VN)
Tahini Dip (VN)
Baba Ghanoush (VN, N)
Tapenade (VN)
Pita Chips
Cucumber & Lemon Infused Water

New York Break (V) ..................... 26
Selection of Upstate New York Apples
Local Aged Cheddar Cheese (D) & Crackers
Classic New York Black & White Cookies (D)
Assorted Cannoli (D)
Mixed Roasted Nuts (N)
Select One (1):
Hot Chocolate with Marshmallows
Lemonade with Sliced Strawberries & Mint

ENHANCEMENTS

Assorted David’s Cookies (D) ...... 5
Brownie and Blondie Tray (D) ...... 5
Flourless Brownies (GF, D) ............ 8
Tea Sandwiches........................... 20
Select Two (2):
Arugula with Deviled Eggs,
Smoked Salmon with Cream Cheese (D),
Smoked Turkey with Cranberry Spread,
Cucumber with Boursin Cheese (D, V)

Individual Greek Yogurt (D) ... 6
Assorted Flavors

Assorted Yogurt Loaves (D) ... 6
Select One (1): Lemon, Marble, Banana,
Cranberry Nut

Sliced Fruit Platter (VN)......... 13
SANDWICHES

Sandwich Lunch ‘To Go’............. 35
Select Three (3) Sandwiches
David’s Chocolate Chip Cookie
Whole Apple
Individual Bag of Chips
Water
Select One (1) Salad:
Mixed Green Salad with Lemon Vinaigrette
Greek Orzo Salad
Quinoa Salad

SELECT THREE (3) SANDWICHES
For sandwich orders over 100 Guests, please select up to (4) Sandwiches

Gourmet Sandwich Buffet............. 57
Select Three (3) Sandwiches
Mixed Green Salad: Cucumbers, Cherry Tomatoes, Shaved Carrots, Lemon Vinaigrette
Greek Orzo Salad
Quinoa Salad
Pickles & Olives
Individual Bag of Chips
Assorted Miniature Cupcake
Rich Fudge Brownies
Soda or Water

Grilled Chicken (D): Gruyère, Bacon, Tomato, Lettuce & Garlic Aioli, Ciabatta
Grilled Halal Chicken: Sliced Avocado and Tomato, Brioche Roll
Smoked Ham (D): Muenster Cheese, Baby Spinach, Roasted Peppers, Honey Mustard, Wrap
Sliced Turkey Breast (D): Cheddar Cheese, Bacon, Avocado, Tomato, Sourdough
Roasted Turkey Breast (D): Monterey Jack Cheese & Cranberry Spread, Multigrain Pocket
Sliced Petite Filet of Beef (D): Horseradish Mayonnaise, Arugula & Tomato, Onion Baguette
Tuna Salad (D): Mesclun, Tomato, Wrap
Shrimp Salad (D): Pita Pocket
Smoked Salmon (D): Red Onion, Cucumber, Tomato, Chive Cream Cheese, Multi-Grain Roll
Pastrami (D): Caramelized Onions, Swiss Cheese, Thousand Island Dressing, Pumpernickel
Sliced Asian Pork Loin: Sweet Spiced Chili Sauce & Asian Slaw, Kaiser Roll
Mozzarella Cheese (D, V): Tomatoes, Arugula, Basil Aioli, Focaccia
Grilled Portobello Mushroom (VN): Roasted Peppers and Onions, Arugula, Wrap
Grilled Eggplant (VN): Roasted Peppers, Caramelized Onions & Olive Tapenade, Wrap
Black Beans (V, D): Corn, Quinoa, Romaine Lettuce, Sour Cream, Avocado Dressing, Wrap
Roasted Portobello Mushroom and Bell Pepper (VN): Baby Spinach, Honey Mustard, Wrap
Herbed Falafel (VN), Tahini, Tomatoes, Pita Pocket (VN)
## Salads

### Create-Your-Own Salads

- **Minimum of 25 Guests | Chef Attendant Required**
- Created to Order and Served in Individual Bowls
- Rustic Bread, Butter, Olive Oil
- Seasonal Sliced Fruit
- Assorted Miniature Desserts
- Infused Water with Lemons, Cucumber & Mint

<table>
<thead>
<tr>
<th>Select Two (2) Greens:</th>
<th>Baby Spinach</th>
<th>Organic Spring Mix</th>
<th>Chopped Tuscan Kale</th>
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</thead>
<tbody>
<tr>
<td>House Mix (Arugula, Green Leaf, Romaine &amp; Radicchio)</td>
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<thead>
<tr>
<th>Select Eight (8) Toppings:</th>
<th>Shredded Carrots</th>
<th>Grilled Vegetables</th>
<th>Dried Cranberries</th>
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<tbody>
<tr>
<td>Toasted Quinoa</td>
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<tr>
<td>Walnuts</td>
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<td>Shredded Cheddar</td>
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<td>Feta Cheese</td>
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<td>Crumbled Blue Cheese</td>
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<td>Sliced Cucumbers</td>
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<tr>
<td>Grape Tomatoes</td>
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<tr>
<th>Select Four (4) Proteins:</th>
<th>Diced Turkey</th>
<th>Diced Ham</th>
<th>Grilled Tofu</th>
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<td>Poached Shrimp</td>
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<tr>
<td>Grilled Chicken</td>
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<tr>
<td>Chipotle Chicken</td>
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<th>Select Three (3) Dressings:</th>
<th>Blue Cheese</th>
<th>Balsamic Vinaigrette</th>
<th>Olive Oil &amp; Red Wine Vinegar</th>
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<tbody>
<tr>
<td>French</td>
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<tr>
<td>Homestyle Ranch</td>
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<tr>
<td>Creamy Caesar</td>
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</tbody>
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BUFFETS

MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Asian ........................................... 57
Mandarin Orange Salad (VN): Napa Cabbage, Bibb Lettuce, Water Chestnuts, Carrots, Mushrooms, Ginger Soy Dressing
Cantonese BBQ Chicken
General Tso Shrimp
Broccoli & Peppers (VN, GF)
Vegetable Fried Rice
Sliced Seasonal Fruit (VN)

French .......................................... 57
Cauliflower Salad (V): Tomatoes, Cucumbers, Onions, French Mustard Dressing
Poulet Sauté Chasseur
Cod Mornay (D)
Sautéed Parsley Potatoes (V, GF): Garlic
Haricots Verts Almondine (VN, GF, N)
Tarte Aux Pommes

Italian ........................................... 57
Grilled Vegetable Antipasto (V): Artichokes, Olives, Grilled Roasted Peppers, Eggplant, Mushrooms, Ricotta Salata (D), Balsamic Glaze
Sautéed Chicken Breast (GF): Tomato Bruschetta, Basil
Herb Crusted Branzino (GF)
Pesto Pasta Primavera (V, N)
Broccoli Rabe (VN, GF): Sundried Tomatoes, Roasted Garlic
Tiramisu (D)

Southwestern .................................... 57
Field Greens (VN, GF): Pico de Gallo, Cilantro Lime Dressing
Roast Mojo Halal Boneless Chicken Thighs (GF)
South By Southwest Cod (GF): Cowboy Caviar
Fajita Toppings: Pico de Gallo, Cheese (D), Jalapeno, Guacamole, Sour Cream (D)
Corn Tortillas (GF)
Vegetarian Poblano Stuffed Pepper (VN, GF): Roasted Eggplant, Quinoa, Fire Roasted Tomato Sauce
Cilantro Lime Rice (D)
Tres Leches Cake (D)
BUFFETS
MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Mediterranean .................. 57
Greek Salad (V): Romaine, Kalamata Olives, Feta Cheese
Boneless Hand Rolled Chicken (GF): Capers, Roasted Garlic, Oregano, Stewed Lentils
Lemon Garlic Shrimp (D, GF)
Blistered Tomatoes & Roasted Cauliflower (VN)
Spinach Polenta (D, V, GF)
Baklava (D, N)

Barbecue ....................... 57
Potato Salad (V)
Mixed Green Salad (VN, GF)
Amgus Beef Sliders
Beyond Beef Burgers (VN)
Hebrew National Beef Hot Dogs
Traditional Toppings: American Cheese (D), Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish, Mayo (D)
Baked Beans (VN)
Fruit Salad (VN)
Cookies and Brownies (D)

Spanish .......................... 57
Baby Bibb Salad: Frisée, Radish, Olives, Manchego, Vinaigrette
Rosemary Crusted Chicken Breast (N): Romesco Sauce
Paella di Pesce (D, GF)
Patatas Bravas (D, V, GF)
Roasted Mixed Vegetables (VN): Zucchini, Eggplant, Squash, Cherry Tomatoes
Flan (D)

Americana ....................... 57
Wedge Salad (D, V): Blue Cheese, Bacon, Tomatoes, Pickled Red Onions
Roasted Herb Chicken (GF)
BBQ Glazed Salmon (GF)
Macaroni & Cheese (D, V)
Grilled Mini Bell Peppers, Zucchini & Tri Color Cauliflower (VN)
Apple Pie (D, V)

BUFFET ENTREE ADDITIONS

Add Grilled Chicken (GF) .................. 8
Add Mushroom Risotto (D) .................. 8
Add Bone-In Barbecue Chicken (GF) ...... 8
Add Buttermilk Fried Chicken (D) ........ 8
Add Sausages & Peppers (GF) ............ 8

Add Pulled Barbecue Chicken (GF) ....... 8
Add Grilled Skirt Steak (GF) ............... 8
Add Traditional Beef Brisket (GF) ......... 8
Add Sliced Chorizo .......................... 8
Add BBQ Pulled Pork (GF) .................. 8

BARBECUE ENHANCEMENTS

Add Roasted Corn on the Cob (D, GF) ... 3
Add Coleslaw (D, V, GF) .................... 3
Add Pasta Salad (D, V) ..................... 4

Add Macaroni & Cheese (D, V) ............. 5
Add Baked Potato w/ Toppings (D) ....... 4
BLUE MENU

BLUE GIVES BACK
MINIMUM OF 25 GUESTS | ATTENDANT REQUIRED

Enjoy a curated menu of local and sustainable dishes and give back to our community.
A portion of your bill ($5 per person) will be donated to benefit Columbia Community Service - plus Columbia | Event Management will match with an additional $5 donation for each of your guests.

Blue Buffet........................................67

Caprese Penne Pasta (D, V): Fresh Basil Pesto
Hepworth Farms / Milton, NY

Roasted Apple & White Cheddar Tart (V): Hearty Greens, Maple Balsamic Glaze
Hudson River Fruit / Milton, NY;
Cabot Creamery Cheddar / Rochester, VT

Butternut Squash Mulgatwny Soup (VN, GF)
Hepworth Farms / Milton, NY

CHOICE OF TWO (2) ENTREES:
Sautéed Murray’s Boneless Chicken Breast (GF): Tarragon, Lemon
Murray’s Chicken / South Fallsburg, NY

Line Caught Sautééd North Atlantic Cod (GF, D): Spinach, Fennel, Meyer Lemon
North Atlantic Cod / Bronx, NY

Roasted Pork Loin (GF): Sautééd Fresh Apple, Cranberry
Pennsylvania Pork / Harrisburg, PA

Baked Sweet Potatoes (VN, GF)
Hepworth Farms / Milton, NY

Seasonal Roasted Vegetables (D, V)
Hepworth Farms / Milton, NY

Creme Brûlée (D, V)
Cabot Creamery Cheddar / Rochester, VT
Sustainable Living

Sustainable Living Buffet..............57
Heirloom Tomato & Burrata Salad (D, V):
Basil Pesto, Sundried Tomato, Grilled Ciabatta
Pasnip Soup (VN, GF): Crispy Artichoke
Maple Soy Glazed Tofu (VN, GF): Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice
Coconut Chickpea Curry (VN, GF): Cauliflower and Black Rice
Citrus Salad (VN, GF): Grapefruit, Orange, Pineapple

Sustainable Living Plated Dinner..............93
Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert

APPETIZER:
Roasted Root Vegetable Salad (VN, GF)
Grilled Pears & Arugula Salad (D, V, GF): Cranberries, Crumbled Goat Cheese, Balsamic Vinaigrette

ENTRÉE:
Line Caught Halibut (D, V, GF): Butternut Squash, Shimeji Mushrooms, Beurre Blanc
Pan Roasted Atlantic Cod (D, V, GF): Roasted Cauliflower Puree, Brussels Sprout Leaves
King Trumpet Mushrooms (VN): Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

DESSERT:
Vegan Chocolate Mousse (VN): Raspberries
Seasonal Fruit Tart (VN)

Sustainable Living Passed Hors D’Oeuvres
Available as options on Passed Receptions Menu
Roasted Red Beet Hummus (VN, GF): Asparagus
Sundried Tomato & Basil Crostini (D, V): Pesto Cream
Cremini Mushroom (VN, GF): Spinach
Roma Tomato Bruschetta on French Baguette (VN)

Sustainable Living Reception Station..................25
Green Tomatoes Salad (VN, GF): Piquante Peppers, Caramelized Onions, Arugula
Wild Cod Tikka Masala (D): Naan Bread
Pan-Fried Sesame Tofu (VN)
Buffalo Cauliflower (VN, GF)
Miso Creamy Polenta (VN): Roasted Vegetables
PLATED

PLATED MENU
ATTENDANT REQUIRED

Two Course Plated Lunch ............... 57
Includes one (1) Entrée and one (1) Dessert
Served with Rolls & Butter

Three Course Plated Dinner .......... 93
Includes one (1) Appetizer, one (1) Entrée and one (1) Dessert
Served with Rolls & Butter
Coffee, Decaffeinated Coffee & Tazo Tea

Additional Entrée Choice ............. 17

APPETIZERS

Caramelized Pear Salad (GF, V, D):
Tuscan Kale, Frisée, Radicchio, Creamy Blue Cheese, Red Onion, Spiced Butternut Squash, Toasted Pumpkin Seeds, White Champagne Vinaigrette

Baby Beets Salad (GF, V, D):
Frisée, Humbolt Fog Goat Cheese, Pickled Shallots, Fresh Herbs, Sherry Dressing

Baby Kale (GF, V):
Roasted Delicata Squash, Dried Cranberries

Quinoa and Apple Salad (GF, VN):
Butternut Squash Puree

Roasted Root Vegetables Salad (GF, VN):
Tri Color Baby Carrots, Celeriac, Parsnip, Red Onion, Beetroot, Baby Spinach, White Balsamic Vinaigrette, Cilantro Pesto

Butternut Squash Ravioli (V, D):
Sage Butter

Butternut Squash Soup (GF, VN)

Lobster Bisque (GF)

Minestrone Soup (VN)
CHICKEN ENTRÉES
Seared Organic French Breast of Chicken (GF, D):
Pommes Anna, Roasted Romanesco Florets, King Oyster Mushroom Veloutè
Roasted Cornish Hen (GF, D):
Golden Beets, Leeks, Purple Potatoes Mélange, Butternut Squash Wedge, Au Jus
Grilled Organic Chicken (D):
Carrot and Ginger Puree, Grilled Radicchio, Wheat Berries, Cranberries, Maple and Sage Glaze
Dill Pickle Brined Crispy Chicken (GF):
Sautéed Butternut Squash, Braised Swiss Chard, Beans
Herb Crusted Baked Chicken Breast (GF):
Sweet Potato Puree, Braised Red Cabbage

BEEF ENTRÉES
Tomahawk Ribeye Steak (GF):
Roasted Root Vegetable Ragout, Tomatoes, Kale
Filet Mignon (GF):
Green Peppercorn Sauce, Horseradish Pommes Puree, Roasted Tri Color Cauliflower
Red Wine Braised Short Rib (D):
Parsnip and Celeriac Mash, Roasted Tomato Persillade
Classic Pot Au Feu (GF, D):
Carrots, Parsnip, Leeks, Rutabaga, Celery Root, Rich Beef Broth
Braised Tamarind Lamb Shank (D):
Roasted Tomatoes and Goat Cheese Polenta, Baby Bok Choy

SEAFOOD ENTRÉES
Baked Halibut Duglere (GF, D):
Braised Red Cabbage, Balsamic Apples, Grilled Rutabaga
Sautéed Branzino Filet (GF):
Brussels Sprouts, Poppy Seeds Chiffonade, Parsnip Puree, Scallions, Sweet Garlic, Piperade
Marinated, Grilled Salmon (GF, D):
Sweet Potato Puree, Leeks, Roasted Maitake, Saffron Beurre Blanc

VEGAN/VEGETARIAN ENTRÉES
Broccoli Stew (VN): Thai Green Coconut Curry, Cauliflower, Broccoli, Potatoes
Butternut Squash Risotto (V, D)
Coconut Chickpea Curry (GF, VN): Basmati Rice

DESSERTS
Apple Tart (D): Almond Paste, Cinnamon, Puff Pastry
Classic Crème Brûlée (GF, D)
Chocolate Ganache Tart: Raspberries, Crème Chantilly
Carrot Cake (D): Cream Cheese Filling
New York Cheesecake (D)
Tiramisu (D)
Coconut Mango Shortbread (D)
Lava Cake (D): Valrhona Chocolate
Passion Fruit Tart (D)
Caramel Delight (D)
RECEPTIONS

CLASSIC RECEPTION STATIONS

Bruschetta ............................................. 9
Artichoke & Goat Cheese (D, V)
Traditional Roma Tomato (VN)
Olive Tapenade (VN)
Toasted Bread & Crostini

Imported & Domestic

Cheese Platter (D) ............................... 22

Crudité & Dips ........................................ 8
Select Two (2) Dips: Blue Cheese (D), Ranch (D), Hummus, Dill Yogurt (D)

Assorted Sushi Platter ..................... 20

Mezze .................................................. 21
Traditional Hummus (VN), Baba Ghanoush (VN), Tzatziki Sauce (D)
Stuffed Grape Leaves (VN)
Red Pepper Flaked Marinated Olives (VN)
Stuffed Olives with Blue Cheese (D, V)
Mediterranean Seafood Salad (GF)
Pita Bread

Antipasti ............................................. 25
Prosciutto, Soppresata
Parmigiano Reggiano, Bocconcini
Medley of Pickled and Hot Peppers (VN, GF)
Marinated Artichoke Hearts (VN, GF)
Marinated Olives (VN, GF)
Roasted Eggplant (VN, GF)
Artisanal Breads

Tapas .................................................. 29
Serrano Ham & Manchego Cheese (D, GF)
Roasted Red Peppers, Olives, Red Pepper Flakes (VN, GF)
Duck Confit (GF)
Smoked Dried Chorizo, Stuffed Olives with Blue Cheese (D, GF)
Seafood Ceviche (GF)
Honey Spiced Dried Beef, Pate, Cippolini Onions, Balsamic Vinegar
White Anchovy (GF)
Crostini
SHOW KITCHEN RECEPTIONS

CHEF ATTENDED RECEPTION STATIONS
CHEF ATTENDANT REQUIRED
All items served individually, on small plates.

Spice Market (V) .............................................. 39
Daal Quatro (VN, GF)
Paneer Tikka Masala (V, GF)
Saag with Potatoes (V, GF)
Tandoori Cauliflower (V, GF)
Baby Tuscan Kale Salad (VN, GF): Raisin, Cucumber, Tomato, Cilantro, Red Onion, Chickpeas, Mango, Quinoa, Tamarind Chutney Vinaigrette
Dipping Sauces: Mint, Tamarind
Naan Bread

Maison Française .............................................. 39
French Cheese Board (D, GF): Artisanal Breads
Raclette Station (D): Steamed Potatoes
Charcuterie Board
Cornichons
Légumes Marinés: Cauliflower, Peppers, Carrots, Onions, Cucumbers (VN, GF)

Churrascaria ..................................................... 39
Select two (2) Skewers:
Steak, Sausage, Chicken, Grilled Vegetable Skewers
Jollas del Mar Ceviche
Roasted Tricolor Potatoes (VN, GF)
Pickled Onions, Caramelized Onions (VN, GF)
Chimichurri Sauce (VN, GF)
Add on Additional Skewer ....................... 5

Mercado Español .................................................. 39
Paella Valenciana
Patatas Bravas
Select two (2) Tapas:
Spanish Tomato Salad: Citrus Fennel Marinated Olives (VN, GF)
Blistered Padron Peppers (VN, GF)
Clams: Sherry, Serrano Ham, Tri Color Heirloom Tomatoes (GF)
Marinated Octopus: Black Garlic (GF)
Add on Two (2) Additional Tapas .......... 5
RECEPTIONS

CHEF ATTENDED RECEPTION STATIONS
MINIMUM OF 100 GUESTS | CHEF ATTENDANT REQUIRED
Served with Silver Dollar Rolls

Pasta Station............................ 23
TWO (2) CHEF ATTENDANTS REQUIRED
Select two (2):
- Penne Marinara (VN)
- Penne alla Vodka: Peas and Onions (D, V)
- Bowtie Pasta: Sautéed Garden Vegetables, Garlic, Olive Oil, Fresh Basil (VN)
- Tortellini: Sundried Tomato Cream Sauce (D, V)
- Tortellini: Pesto Sauce (VN)
Gluten-Free Option (GF): Ravioli with Pomodoro Sauce
Add Grilled Chicken........................ 9
Add Grilled Shrimp .......................... 9

Asian Station............................ 27
THREE (3) CHEF ATTENDANTS REQUIRED
- Pan-Seared Pork, Chicken, Vegetable Dumplings
- Thai Vegetable Summer Rolls (VN, GF)
- Sweet Chili Dipping Sauce
- Asian Chicken Salad in a Sesame Cone (D)
- Kung Pao Chicken in Lettuce Leaf Cup
- Seared Ahi Tuna in Lettuce Leaf Cup (GF)
- Spicy Cashews, Crispy Rice Noodles, Napa Cabbage Slaw, Ginger Dressing, Wasabi Sauce, Soy Sauce, Siracha, Hot Mustard

Ice Cream Sundae Bar .............. 18
Chocolate, Vanilla & Strawberry Ice Cream
Sprinkles, Chocolate Sauce & Whipped Cream

Ice Cream Bars ......................... 4
ICE CREAM CART RENTAL IS 250 PER CART
Novelty Ice Cream Bars & Ice Cream Cups

Sports Bar Station.................... 30
- Spicy Chicken Wings (GF): Blue Cheese (D), Celery, Carrot Sticks
- Cheddar Jalapeño Poppers (D, V)
- Mozzarella Sticks & Marinara Sauce (D, V)
- Pigs in a Blanket: Spicy Brown Mustard

Carving Station ....................... 35
TWO (2) CHEF ATTENDANTS REQUIRED
Select One (1):
- Roast Sirloin (GF): Horseradish Cream
- Roasted Turkey Breast (GF): Cranberry-Orange Chutney
- Salmon en Croute (GF): Dilled Crème Fraiche
RECEPTIONS

PASSED HORS D’OEUVRES
MINIMUM 25 GUESTS | ATTENDANT REQUIRED
Passed Hors d’Oeuvres option from Sustainable Living Menu available

One Hour ........................................ 34
Each Additional Hour ...................... 17

Choice of Eight (8):

COLD HORS D’OEUVRES
Curried Chicken Salad Tartlet (D): Grapes
Seared Beef Filet on Crostini (D): Horseradish Cream
Tuna Tartare (D, GF): Wasabi Mayonnaise, Rice Cracker
Mini Lobster Roll (D)
Salmon Mousse on Rice Cracker (D, GF): Chives
Maryland Crabmeat Salad in Cucumber Cup (D, GF)
Herbed White Bean Spread on Rice Cracker (VN, GF):
 Chives
Roasted Tomato Bruschetta (VN)
Eggplant Caponata (VN, GF)

HOT HORS D’OEUVRES
Mini Beef Wellington (D)
Moroccan Lamb Kebab (GF): Fig, Apricots, Pepper
Franks in a Blanket (D): Spicy Brown Mustard
Mini Lamb Gyro (D): Pita, Sour Cream
Pastrami & Whole Grain Mustard Spring Roll
Steak au Poivre Skewer (D, GF): Green Peppercorn Sauce
Beef Barbacoa Taquito
Shrimp Skewer (GF): Parsley, Garlic
Grilled Parsley and Garlic Shrimp Skewer (GF)
Buffalo Chicken Spring Roll
Chicken and Cheese Quesadilla Cone (D)
Thai Chicken Spring Roll: Lemongrass, Ginger
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 Mushroom, Ricotta Cheese
Assorted Mini Quiche (D, V)
BEVERAGES

Half Day Beverage Service .....13
UP TO FOUR (4) HOURS

All Day Beverage Service .......21
UP TO EIGHT (8) HOURS | ATTENDANT REQUIRED
Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Juices, Soft Drinks, Water

Aluminium Bottle of Water .....4

Sparkling Water ......................4

Assorted Juice .........................4
Orange, Cranberry, Apple or Grapefruit

Soft Drink ................................4
Coke, Diet Coke, Sprite, Ginger Ale, Seltzer

BY THE GALLON

Regular Coffee .................63
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

Decaf Coffee .......................63
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

Assorted Teas .................63
SERVES 16 GUESTS
Milk, Honey, Lemon, Sugar & Sweeteners

Hot Chocolate .................63
SERVES 16 GUESTS

Apple Cider .......................63
SERVES 16 GUESTS
Select: Hot or Cold

Iced Tea .......................63
5 GALLONS | SERVES 60 GUESTS

Lemonade .......................63
5 GALLONS | SERVES 60 GUESTS

Iced Water ..................39
5 GALLONS | SERVES 60 GUESTS

Fruit Infused Iced Water .......50
5 GALLONS | SERVES 60 GUESTS

BAR OPTIONS

Premium Bar Service

First Hour ............................... 30
Top Shelf Liquors
with Full Fruit Garnishes & Mixers
Assorted Domestic and Imported Beers
House Red, White & Sparkling Wine
Soft Drinks, Tonic, and Seltzer

Each Additional Hour ............ 14
OR ANY PART THEREOF

Beer & Wine Service

First Hour ............................... 20
Assorted Domestic & Imported Beers
House Red, White & Sparkling Wine
Soft Drinks, Tonic, and Seltzer

Each Additional Hour ...... 11
OR ANY PART THEREOF

Mixed Drinks .......................11

House Sparkling Wine ........ 34

House Red & White Wine ..... 34

Imported Bottled Beer ..........9

Domestic Bottled Beer ..........8

Martinelli’s Sparkling Cider ....9

Assorted Juices/Soft Drinks ....4

Juice: Orange, Apple, Cranberry, Grapefruit
Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Sparkling Water ..................4
Aluminum Water Bottle ........ 4

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

DIETARY IDENTIFICATION

GF = GLUTEN-FREE  
D = CONTAINS DAIRY  
V = VEGETARIAN  
N = CONTAINS NUTS  
VN = VEGAN

EVENT REQUIREMENTS
DISPOSABLE OR CHINA SERVICE
Disposable orders require a Green Fee of $1.50 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.

LABOR

Waitstaff ........................................55  
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .................................82.5  
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday ..........................................110  
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Sanitation .......................................55  
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .................................82.5  
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday ..........................................110  
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Bartender .................................55  
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .................................82.5  
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday ..........................................110  
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

Uniform Chef ..................................55  
PER HOUR | MINIMUM OF SIX (6) HOURS
Premium Hours .................................82.5  
OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS
Holiday ..........................................110  
HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS