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.

**SUSTAINABILITY**

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 triple-filters 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

<table>
<thead>
<tr>
<th>Breakfast Type</th>
<th>Guests Minimum</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental Breakfast</strong></td>
<td>15</td>
<td>Local and Seasonally Inspired Fruit, Selection of Bakery Items to Include: Muffins, Croissants, Danishes, Assorted Miniature Bagels, Selection of Chilled Juices to Include: Orange, Cranberry, Apple and Grapefruit, Iced Water, Coffee, Decaffeinated Coffee and Tazo Tea.</td>
</tr>
<tr>
<td><strong>Executive Breakfast</strong></td>
<td>15</td>
<td>Local and Seasonally Inspired Fruit, Selection of Bakery Items to Include: Muffins, Croissants, Danishes, Assorted Miniature Bagels, Selection of Chilled Juices to Include: Orange, Cranberry, Apple and Grapefruit, Iced Water, Coffee, Decaffeinated Coffee and Tazo Tea.</td>
</tr>
<tr>
<td><strong>American Breakfast</strong></td>
<td>20</td>
<td>Local and Seasonally Inspired Fruit, Selection of Bakery Items to Include: Muffins, Croissants, Danishes, Assorted Miniature Bagels, Selection of Chilled Juices to Include: Orange, Cranberry, Apple and Grapefruit, Iced Water, Coffee, Decaffeinated Coffee and Tazo Tea.</td>
</tr>
</tbody>
</table>

### BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Bagels</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Mini Danishes</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Mini Croissants</td>
<td>36</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelet Station</td>
<td>12</td>
</tr>
<tr>
<td>Whole Eggs and Egg Whites</td>
<td></td>
</tr>
<tr>
<td>Select two (2): Ham, Turkey Bacon, Chicken Apple Sausage or Pork Bacon</td>
<td></td>
</tr>
<tr>
<td>Mix-Ins to Include: Bowls of mushrooms, Tomatoes, Onions, Bell Pepper, Spinach, Scallions, Cheddar, Feta, &amp; Swiss</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>NY Bagel Breakfast</td>
<td>12</td>
</tr>
<tr>
<td>Station includes: Smoked Scottish Salmon</td>
<td></td>
</tr>
<tr>
<td>Plain &amp; Everything Bagels: Sliced Tomatoes, Red Onions, Capers with Whipped Regular, Scallion, Vegetable and Low-Fat Cream Cheeses</td>
<td></td>
</tr>
</tbody>
</table>

### ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Individual 3” Quiche</td>
<td>8</td>
</tr>
<tr>
<td>Gluten-Free Option: Frittata</td>
<td></td>
</tr>
<tr>
<td>Select one (1): Lorraine, Broccoli &amp; Cheddar or Spinach &amp; Artichoke</td>
<td></td>
</tr>
<tr>
<td>Irish Steel Cut Oatmeal</td>
<td>8</td>
</tr>
<tr>
<td>Select one (1): Soy Milk or Almond Milk</td>
<td></td>
</tr>
<tr>
<td>Mix-Ins to Include: Raisins, Brown Sugar, Toasted Almonds, Candied Pecans, Honey</td>
<td></td>
</tr>
<tr>
<td>Yogurt Station</td>
<td>8</td>
</tr>
<tr>
<td>Bowls of Greek Yogurt or Homemade Vegan Yogurt</td>
<td></td>
</tr>
<tr>
<td>Mix-Ins to Include: Dried Cranberries, Toasted Almonds, House-Made Granola, Candied Pecans</td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit Platter</td>
<td>9</td>
</tr>
</tbody>
</table>
**BREAK**

**BREAK PACKAGES**

- **The Traditional Break** ........................................ 22
  - Fruit and Yogurt Parfait
  - Banana Bread
  - Cookies in Jars
  - Coffee, Decaffeinated Coffee & Tazo Tea

- **Summer Break** .................................................. 22
  - Warm Soft Pretzels
  - Cheddar Cheese Dip, Spicy Mustard
  - Plain & Caramel Popcorn
  - Assorted Petite Cupcakes
  - Assorted Candies to Include:
    - Gummy Bears, M&M’s, Starburst,
    - Mini Hershey Bars, Reese’s Peanut Butter Cups
  - Lemonade & Ice Tea

- **Chef’s Garden Break** ......................................... 22
  - Fresh Crudité to Include:
    - Carrots, Celery, Cherry Tomatoes,
    - Cauliflower, Broccoli
  - Hummus in Individual Containers
  - Grilled Vegetables
  - Beet Dip
  - Tahini Dip
  - Baba Ganoush
  - Tapenade
  - Pita Chips, Tri Colored Tortilla Chips,
    - Banana Chips, Smoked Almonds
  - Cucumber & Lemon Infused Water

- **New York Break** ................................................ 22
  - Selection of Upstate New York Apples
  - Local Aged Cheddar Cheese & Crackers
  - Classic New York Black & White Cookies
  - Mulberry Street Cannoli
  - Warm Honey Roasted Nuts
  - Hot Chocolate with Marshmallows or
    - Lemonade with Sliced Strawberries & Mint

**ENHANCEMENTS**

- Assorted David’s Cookie Tray ................................ 5
- Brownie and Blondie Tray ...................................... 5
- Flourless Brownies ............................................... 8
- Tea Sandwiches .................................................... 15
  - Select two (2): Watercress with Deviled Eggs,
    - Smoked Salmon & Cream Cheese,
    - Smoked Turkey with Cranberry Spread,
    - Cucumber & Boursin Cheese
- Sliced Fruit Platter .............................................. 9
- Individual Greek Yogurt ...................................... 6
  - Assorted Flavors
- Assorted Yogurt Loaves ....................................... 4
  - Select one (1): Lemon, Marble, Banana,
    - Cranberry Nut, Espresso, Crumb
SANDWICHES

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

Gourmet Sandwich Buffet . . . . 51
Mixed Green Salad: Cucumbers, Cherry Tomatoes, Shaved Carrots, Lemon Vinaigrette
Greek Orzo Salad
Quinoa Salad
Pickles & Olives
Individual Bags of Chips
Assorted Miniature Cupcakes
Rich Fudge Brownies

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, Monterey 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
## Create-Your-Own Salads

**MINIMUM OF 25 GUESTS | CHEF ATTENDANT REQUIRED**

*Created to Order and Served in Individual Bowls*

**Rustic Bread, Butter, Olive Oil & White Bean Spread**

**Sliced Fruit & Petit Fours**

**Infused Water with Lemons & Berries**

### Select two (2) Greens:

- House Mix (Arugula, Green Leaf, Romaine & Radicchio)
- Baby Spinach
- Organic Spring Mix
- Chopped Tuscan Kale

### Select eight (8) Toppings:

- Roasted Quinoa
- Walnuts
- Shredded Cheddar
- Feta Cheese
- Crumbled Blue Cheese
- Sliced Cucumbers
- Grape Tomatoes
- Shredded Carrots
- Grilled Vegetables
- Red Onions
- Olives
- Roasted Sweet Potatoes
- Local Chopped Apples
- Raisins
- Dried Cranberries
- Orange Segments
- Croutons
- Avocado
- Bacon

### Select four (4) Proteins:

- Grilled Shrimp
- Grilled Chicken
- Chipotle Chicken
- Diced Turkey
- Diced Ham
- Crumbled Tuna
- Grilled Tofu
- Hard Boiled Eggs

### Select three (3) Dressings:

- French
- Homestyle Ranch
- Creamy Caesar
- Blue Cheese
- Balsamic Vinaigrette
- Olive Oil
- Red Wine Vinegar
- Italian
# BUFFETS

**BUFFETS**

**MINIMUM OF 15 GUESTS**  |  **ATTENDANT REQUIRED**

## Asian...  51

- **Mandarin Orange Salad:** Bibb Lettuce, Bok Choy, Corn, Carrots, Cashews, Shiitake Mushrooms
- **Chicken Teriyaki**
- **General Tso Shrimp**
- **Broccoli & Cashews**
- **Vegetable Fried Rice**
- **Almond Cookies**

## Italian...  51

- **Arugula, Endive & Radicchio Salad:** Radish, Olive, Grape Tomato, Carrot, Cucumber
- **Antipasto Board**
- **Sautéed Chicken Breast:** Tomatoes, Capers & Basil
- **Herb Crusted Salmon**
- **Pesto Pasta Primavera**
- **Broccoli Rabe**
- **Sundried Tomatoes, Roasted Garlic**
- **Tiramisu**

## French...  51

- **Country Salad:** Beets, Goat Cheese, Walnuts
- **Chicken Francese**
- **Cod Provencal**
- **Parsley Potatoes**
- **Haricot Verts Almandine**
- **Tarte Tatine**

## Southwestern...  51

- **Field Greens:** Pico de Gallo & Cilantro Lime Dressing
- **Roast Mojo Bone-In Chicken**
- **Grilled Skirt Steak:** Chimichurri Sauce
- **Fajita Toppings:** Pico de Gallo, Cheese, Jalapeno, Guacamole
- **Vegetarian Poblano Stuffed Pepper:** Roasted Eggplant, Fire Roasted Tomato Sauce
- **Cilantro Lime Rice**
- **Tres Leches Cake**
BUFFETS
MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Mediterranean ................. 51
Greek Salad: Romaine, Kalamata Olives, Feta Cheese
Stuffed Grape Leaves
Boneless Hand Rolled Chicken: Roasted Garlic, Oregano, Lentils, Capers
Seared Salmon
Seafood Paella
Vegetable Bake: Tomato, Roasted Cauliflower
Spinach Polenta
Baklava

Spanish ........................ 51
Mixed Baby Lettuce: Chorizo Vinaigrette
Iberico Ham & Manchego Cheese Board
Roasted Chicken: Romesco Sauce
Spanish Mackerel: Capers, Tomato, Fennel Salsa
Yellow Rice & Grilled Onions
Blistered Padrón Peppers
Flan

American ....................... 51
Wedge Salad: Blue Cheese, Bacon, Tomatoes
Watermelon & Cucumber Salad
Fried Buttermilk Chicken
BBQ Pulled Pork
Macaroni & Cheese
Collard Greens
Apple Pie

Barbecue ........................ 51
Select two (2) Salads: Coleslaw, Potato Salad, Mixed Green Salad, Pasta Salad
Angus Beef Sliders
Beyond Beef Burgers
Hebrew National Beef Hot Dogs
Traditional Toppings: American Cheese, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish & Mayo
Baked Beans
Sliced Watermelon
Cookies and Brownies

BARBECUE ENHANCEMENTS
Add Grilled Chicken .......... 5  Add Pulled Barbeque Chicken .... 5
Add Roasted Corn on the Cob .. 2  Add Baked Potato with Toppings 3
Add Bone-In Barbeque Chicken .. 7  Add Pulled Pork ............... 5
Add Vegan Baked Beans ...... 2  Add Sausages & Peppers ....... 5
BLUE MENU

BLUE MENU
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 ............................................. 60

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

Butternut Squash Mulligatawny Soup
Lancaster Farm/Lancaster County, PA

Penne Pasta: Fresh Basil Pesto
Topped with a Caprese Salad
New York Ravioli and Pasta Company/New Hyde Park, NY

Choice of two (2) entrees:

Grilled Murray’s Boneless Chicken: Tarragon Lemon
Murray’s Chicken/South Fallsburg, NY

Farm-Raised Trout Sautéed: Spinach & Fennel
North Carolina Trout

Roasted Pork: Sautéed Fresh Apple & Cranberry
Pennsylvania Pork

Baked Sweet Potatoes
Scott Farms/Lucama, NC

Local Roasted Root Vegetables
Hepworth Farms/Milton, NY
SUSTAINABLE LIVING

SUSTAINABLE MENU
MINIMUM OF 25 GUESTS | ATTENDANT REQUIRED

Inspired by work with the Earth Institute, Columbia Event Management is excited to offer the following sustainable menu items. This menu has been curated to feature only local fare and is frequently updated so it reflects the most sustainable dishes we can provide.

Sustainable Living Buffet . . . . . . . . .  51
Heirloom Tomato & Burrata Salad:
Basil Pesto & Grilled Ciabatta
Watermelon and Cucumber Gazpacho:
Pickled Mustard Seed & Crumbled Feta
Maple Soy Glazed Tofu: Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice
Coconut Chickpea Curry: Cauliflower and Black Rice
Vegan Chocolate Mousse: Fresh Raspberries
Pomegranate & Grapefruit Salad

Sustainable Living
Passed Hors d’Oeuvres
Available as option on Passed Receptions Menu
Jackfruit Cake: Apple Chutney
Sundried Tomato & Basil Cake: Pesto Cream
Stuffed Cremini Mushroom Cap: Spinach Hummus
Fresh Bruschetta on French Baguette

Sustainable Living
Reception Station . . . . . . . . . . . .  23
Piquante Peppers Salad: Caramelized Onions & Green Tomatoes
Wild Cod Tikka Masala: Naan Bread
Pan-Fried Sesame & Roast Garlic Tofu:
Buffalo Cauliflower
Miso Creamy Polenta: Roasted Vegetables

Sustainable Living
Plated Dinner . . . . . . . . . . . . . .  85
Choose one (1) Appetizer, one (1) Entrée, and one (1) Dessert:

APPETIZER:
Wedge Salad: Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chives, Red Onion, Bacon (opt)
Grilled Peaches & Arugula Salad: Blackberries, Crumbled Goat Cheese, Balsamic Vinegar Dressing
Butternut Squash Risotto: Sage

ENTRÉE:
Line Caught Halibut: Pea Puree, Shumeji Mushrooms, Beurre Blanc
Pan Roasted Atlantic Cod: Roasted Cauliflower, Brussels Sprout Leaves
King Oyster Mushrooms: Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

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

PLATED MENU
ATTENDANT REQUIRED

Two Course Plated Lunch . . . . . . 51
Includes one (1) Entrée and one (1) Dessert
Served with Rolls & Butter

Three Course Plated Dinner . . . . 85
Includes one (1) Appetizer, one (1) Entrée and one (1) Dessert
Served with Rolls & Butter
Coffee, Decaffeinated Coffee & Tazo Tea

APPETIZERS

Baby Lettuce: Baby Beets, Blue Cheese, Roasted Walnuts, White Balsamic Vinaigrette
Caesar: Parmigiana Reggiano Cheese, Herb Croutons
Tuscan Kale: Roasted Delicata Squash, Goat Cheese, Dried Cranberries, Candied Walnuts
Quinoa Salad: Sweet Potato, Brussels Sprouts & Apples
Burrata: Oven Roasted Tomatoes, Olives, Basil
Tuna Tartare: Sweet Soy Wasabi, Avocado, Cucumber, Taro Root
Roasted Beet Salad: Whipped Goat Cheese, Toasted Hazelnuts
Lobster & Grapefruit Salad: Crisp Greens, Citrus Vinaigrette

Shrimp & Grits: Andouille Sausage, Cajun Shrimp
Seared Scallops: Fried Capers, Basil Oil, Saffron Cauliflower Mousseline
Jumbo Lump Crab Cake: Cilantro-Lime Aioli, Celeriac Slaw
Butternut Squash Ravioli: Sage Sauce
Butternut Squash Risotto: Duck Prosciutto, Sage
Short Rib Ragout: Potato Gnocchi, Parmesan Cheese
Crisp Pork Belly: Hot Pepper, Mustard Seed Relish, Lime, Coriander Gremolata
Butternut Squash Soup
Lobster Bisque
Minestrone Soup
PLATED

ENTREES

Pan Seared Scottish Salmon:
Roasted Cauliflower, Brussels Sprout Leaves, Romesco Sauce

Sautéed Halibut Filet:
Peas, Shimeji, Beurre Blanc
$15 per Person Additional

Branzino Grenobloise: Capers, Lemon, Parsley, Cauliflower Puree, Wilted Spinach
$25 per Person Additional

Red Snapper Livornese:
Tomatoes, Capers, Olives, Broccoli Rabe
$25 per Person Additional

Filet Mignon: Baby Vegetables, Mashed Potatoes, Truffle Sauce

Red Wine Braised Short Rib:
Parsnip Puree, Persillade

Angus Beef Tenderloin:
Charred Asparagus, Horseradish Pommes Puree, Cognac-Peppercorn Cream

Grass Fed Beef Striploin:
1942 Blue Cheese, Potato Croquettes, Young Spinach Sauce Perigourdine
$10 per Person Additional

Seared Double Lamb Chop:
Roasted Fingerling Potatoes, Spaghetti Squash Timbale with Ratatouille
$10 per Person Additional

Organic Breast of Chicken ‘Grand-Mère’:
Smoked Bacon, Whipped Potatoes, Shiitake, Leeks, Green Bean Provençal

Maple Sage Glazed Chicken:
Maitake Mushroom, Sweet Potato Puree, Sweet Stem Cauliflower

Red Lentil Dal: Basmati Rice

Coconut Chickpea Curry: Basmati Rice

Creamy Polenta: Wild Mushrooms

Crispy Tofu: Maple-Soy Glaze, Daikon Radish, Kimchi, Steamed Jasmine Rice

DESSERTS

Seasonal Fruit Tart: Raspberry Coulis, Vanilla Crème Anglaise

Apple Tart: Almond Paste, Cinnamon, Puff Pastry

Classic Crème Brûlée

Pumpkin Crème Brûlée

Chocolate Terrine

Red Velvet Cake

Chocolate Ganache Tart: Raspberries, Crème Chantilly

Carrot Cake: Cream Cheese Filling

New York Cheesecake

Death By Chocolate Cake

Tiramisu

Vanilla Panna Cotta: Fresh Strawberries, Sweet Balsamic Reduction

Frozen Limoncello Tulip

Red Berry Shortcake

Chocolate Mousse Cake

Vegan Chocolate Mousse
# RECEPTIONS

## Reception Stations

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bruschetta</strong></td>
<td>9</td>
</tr>
<tr>
<td>Artichoke &amp; Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Traditional Roma Tomato</td>
<td></td>
</tr>
<tr>
<td>Olive Tapenade</td>
<td></td>
</tr>
<tr>
<td>Toasted Bread &amp; Crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Domestic Cheese Platter</strong></td>
<td>15</td>
</tr>
<tr>
<td>Wisconsin Yellow Cheddar, Maytag Blue Cheese, Monterey Jack, Herbed Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Imported Cheese Platter 25</td>
<td></td>
</tr>
<tr>
<td>Parmigiano Reggiano, Gorgonzola, Aged Yellow Cheddar, Triple Cream Brie</td>
<td></td>
</tr>
<tr>
<td><strong>Imported &amp; Domestic Cheese Platter</strong></td>
<td>20</td>
</tr>
<tr>
<td><strong>Crudité &amp; Dips</strong></td>
<td>8</td>
</tr>
<tr>
<td>Select two (2) Dips: Blue Cheese, Ranch, Hummus, Pesto Aioli, Dill Yogurt, Roasted Shallot Aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Sushi Rolls</strong></td>
<td>18</td>
</tr>
<tr>
<td><strong>Assorted Sushi Platter</strong></td>
<td>19</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mezze</strong></td>
<td>19</td>
</tr>
<tr>
<td>Traditional Hummus, Baba Ghanoush, Tzatziki Sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Grape Leaves</td>
<td></td>
</tr>
<tr>
<td>Stuffed Olives with Feta Cheese</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Seafood Salad</td>
<td></td>
</tr>
<tr>
<td>Pita Bread</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasti</strong></td>
<td>23</td>
</tr>
<tr>
<td>Di Parma Prosciutto, Soppresata, Hot Capicola</td>
<td></td>
</tr>
<tr>
<td>Imported Provolone, Parmigiano Reggiano, Bocconcini</td>
<td></td>
</tr>
<tr>
<td>Hot Peppers Stuffed with Blue Cheese</td>
<td></td>
</tr>
<tr>
<td>Marinated Artichoke Hearts</td>
<td></td>
</tr>
<tr>
<td>Marinated Olives</td>
<td></td>
</tr>
<tr>
<td>Roasted Yellow &amp; Red Peppers</td>
<td></td>
</tr>
<tr>
<td>Roasted Eggplant</td>
<td></td>
</tr>
<tr>
<td>Artisanal Breads</td>
<td></td>
</tr>
<tr>
<td><strong>Tapas</strong></td>
<td>27</td>
</tr>
<tr>
<td>Serrano Ham &amp; Manchego Cheese</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Peppers, Olives, Red Pepper Flakes</td>
<td></td>
</tr>
<tr>
<td>Duck Breast Confit</td>
<td></td>
</tr>
<tr>
<td>Smoked Dried Chorizo, Stuffed Olives, Blue Cheese</td>
<td></td>
</tr>
<tr>
<td>Seafood Ceviche</td>
<td></td>
</tr>
<tr>
<td>Avocado &amp; Plantain Chips</td>
<td></td>
</tr>
<tr>
<td>Honey Spiced Dried Beef, Pate, Cippolini Onions, Balsamic Vinegar</td>
<td></td>
</tr>
<tr>
<td>White Anchovy</td>
<td></td>
</tr>
<tr>
<td>Terra Chips, Yucca Chips and Crostini</td>
<td></td>
</tr>
</tbody>
</table>
RECEPTIONS

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

Pasta Station ........................................... 22
TWO (2) CHEF ATTENDANTS REQUIRED
Select two (2): Penne Marinara: Roasted Cauliflower
Penne alla Vodka: Peas and Onions
Bowtie Pasta: Sautéed Garden Vegetables, Garlic,
Olives, Fresh Basil
Tri Color Tortellini: Sundried Tomato Cream Sauce
Tri Color Tortellini: Pesto Sauce
Rigatoni: Brussels Sprouts, Garlic and Onions

Asian Station ........................................... 26
THREE (3) CHEF ATTENDANTS REQUIRED
Assorted Pan-Seared Pork, Chicken &
Vegetable Dumplings
Thai Vegetable Summer Rolls
Sweet Chili Dipping Sauce
Asian Chicken Salad in a Sesame Cone
Kung Pao Chicken in Lettuce Leaf Cup
Seared Ahi Tuna in Lettuce Leaf Cup
Spicy Cashews, Crispy Rice Noodles, Napa Cabbage
Slaw, Ginger Dressing, Wasabi Sauce
Soy Sauce, Siracha, Hot Mustard

Sushi Station ........................................... 28
Assorted Sushi, Sashimi Rolls

Ice Cream Sundae Bar ............................... 16
Chocolate, Vanilla & Strawberry Ice Cream
Sprinkles, Chocolate Sauce & Whipped Cream

Umbrella Ice Cream Cart ......................... 4
Novelty Ice Cream Bars & Ice Cream Cups

Sports Bar Station ................................. 22
Spicy Chicken Wings
Blue Cheese, Celery & Carrot Sticks
Cheddar Jalapeno Poppers
Mozzarella Sticks & Marinara Sauce
Pigs in a Blanket
Spicy Brown Mustard

Carving Station ....................................... 31
TWO (2) CHEF ATTENDANTS REQUIRED
Tenderloin of Beef
Horseradish Cream
Rack of Lamb
Mint Gastrique
Roasted Turkey Breast
Cranberry-Orange Chutney
Roasted Salmon
Dilled Crème Fraîche
Roasted Tuna
Ginger Wasabi Sauce

Gluten-Free Option: Ravioli with Pomodoro Sauce
Add Grilled Chicken ................................. 8
Add Grilled Shrimp ................................. 8
Add Smoked Chicken ......................... 8

Additional Items:
- Gluten-Free Option: Ravioli with Pomodoro Sauce
- Additional Items:
  - Spicy Brown Mustard
  - Asian Chicken Salad in a Sesame Cone
  - Kung Pao Chicken in Lettuce Leaf Cup
  - Seared Ahi Tuna in Lettuce Leaf Cup
  - Spicy Cashews, Crispy Rice Noodles, Napa Cabbage
  - Slaw, Ginger Dressing, Wasabi Sauce
  - Soy Sauce, Siracha, Hot Mustard

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

Umbrella Ice Cream Cart
- Novelty Ice Cream Bars & Ice Cream Cups
PASSED RECEPTIONS

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

One Hour ........................................ 30
Each Additional Hour ...................... 15

Choose Eight (8):

COLD HORS D’OEUVRES

- **Beef Carpaccio on Ficelle**: Truffle Salt, Arugula
- **Curried Chicken Salad on Edible Spoon**: Dates
- **Herbed White Bean Spread on Rice Cracker**: Roasted Garlic
- **Jumbo Shrimp**: Cocktail Sauce
- **Maryland Crabmeat Salad in Cucumber Square**: Mini Lobster Roll
- **Roasted Red Beet Hummus on Endive Leaf**
- **Roasted Tomato Bruschetta**
- **Salmon Mousse in Phyllo Cup**: Chives
- **Chicken Curry in Tart Shell**: Shredded Coconut
- **Seared Beef Filet on Crostini**: Horseradish Cream
- **Smoked Salmon Rosette**: Crème Fraîche, Dill
- **Tuna Tartar in Sesame Cone**: Wasabi Mayonnaise
- **Eggplant Caponata on Artichoke Heart**

HOT HORS D’OEUVRES

- **Angus Beef Burger Slider**
- **Mini Falafel**
- **Lump Crab Cake**: Spicy Remoulade
- **Mini Beef Wellington**
- **Mini Quiche**: Lorraine, Spinach Asparagus or Sun-Dried Tomato
- **New Zealand Baby Lamb Chop**: Mustard, Shallot Breadcrumbs
- **Pigs in a Blanket**: Spicy Brown Mustard
- **Short Rib Slider**
- **Grilled Shrimp**
- **Moroccan Spiced Lamb Meatball**: Feta Cheese
- **Spanakopita**
- **Steak au Poivre Skewer**: Brandy Sauce
- **Truffle Scented Grilled Cheese**
- **Vegetable Samosa**
**BEVERAGES**

**Half-Day Beverage Service** ........................................ 11
**UP TO 4 HOURS**
Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Juices, Soft Drinks, Water

**All Day Beverage Service** ........................................... 18
**UP TO 8 HOURS | ATTENDANT REQUIRED**
Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Juices, Soft Drinks, Water

**Canned Water** .......................................................... 2

**Sparkling Water** ....................................................... 3

**Assorted Juice** .......................................................... 3
Orange, Cranberry, Apple or Grapefruit

**Soft Drink** ............................................................... 3
Coke, Diet Coke, Sprite, Ginger Ale or Seltzer

**BY THE GALLON**

**Regular Coffee** ....................................................... 57
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

**Decaf Coffee** ........................................................... 57
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

**Assorted Teas** ........................................................... 57
SERVES 16 GUESTS
Milk, Honey, Lemon, Sugar & Sweeteners

**Hot Chocolate** .......................................................... 57
SERVES 16 GUESTS

**Apple Cider** ............................................................. 57
SERVES 16 GUESTS
Select: Hot or Cold

**Iced Tea** ................................................................. 57
SERVES 60 GUESTS

**Lemonade** .............................................................. 57
5 GALLONS | SERVES 60 GUESTS

**Iced Water** ............................................................... 35
5 GALLONS | SERVES 60 GUESTS

**Fruit Infused Iced Water** ............................................ 46
5 GALLONS | SERVES 60 GUESTS

**Bar Options**

**Premium Bar Service** .................................................. 26
**First Hour** .............................................................. 19
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** .................................................. 9
OR ANY PART THEREOF
Beer & Wine Service

**First Hour** .............................................................. 19
Assorted Domestic & Imported Beers
House Red, White & Sparkling Wine
Soft Drinks, Tonic, and Seltzer

**Each Additional Hour** .................................................. 9
OR ANY PART THEREOF

**Bar on Consumption**

**Mixed Drinks** .......................................................... 10

**House Sparkling Wine** ............................................... 33

**House Red & White Wine** ........................................... 33

**Imported Bottled Beer** ................................................ 8

**Domestic Bottled Beer** ............................................... 7

**Martinelli’s Sparkling Cider** ........................................... 8

**Assorted Juices/Soft Drinks** ....................................... 3
**Juices:** Orange, Apple, Cranberry, Grapefruit
**Soft Drinks:** Coke, Diet Coke, Sprite, Ginger Ale

**Sparkling Water** ....................................................... 3

**Still Water** .............................................................. 2

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 foodborne illness.

DIETARY ICONS

EVENT REQUIREMENTS
DISPOSABLE OR CHINA SERVICE
Disposable orders require a Green Fee of $1.00 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 ................. 42
PER HOUR | MINIMUM OF SIX (6) HOURS

Bartender ................. 42
PER HOUR | MINIMUM OF SIX (6) HOURS

Sanitation ................. 42
PER HOUR | MINIMUM OF SIX (6) HOURS

Required for all events with china service