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 ........ 26  
MINIMUM OF 15 GUESTS

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
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 ........... 28  
MINIMUM OF 15 GUESTS

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
New York Style Bagels
Individual Plain and Fruit Yogurt
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

American Breakfast ............ 30  
MINIMUM OF 20 GUESTS | ATTENDANT REQUIRED

Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
New York Style Bagels
Fluffy Scrambled Eggs
Smoked Bacon
Turkey Sausage
Home Fries
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple, or Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

ENHANCEMENTS

BY THE DOZEN

Fresh Pastries ................. 36
Select One (1): Croissant, Danish, Muffin

Assorted Mini Bagels ....... 36
Cream Cheese, Fruit Preserves, Butter

Whole Fruits .................. 27
Select One (1): Oranges, Bananas, Apples or Clementines

Omelet Station ................. 12  
MINIMUM OF 25 GUESTS | CHEF ATTENDANT REQUIRED

Whole Eggs and Egg Whites
Select Two (2): Ham, Turkey Bacon, Chicken Apple Sausage or Pork Bacon
Mix Ins to Include: Mushrooms, Tomatoes, Onions, Bell Peppers, Spinach, Scallions, Cheddar, Feta, Swiss

Yogurt Station ................. 8
Greek Yogurt or Homemade Vegan Yogurt
Mix Ins to Include: Dried Cranberries, Toasted Almonds, House-Made Granola, Candied Pecans

Irish Steel Cut Oatmeal ....... 11
Select One (1): Soy Milk or Almond Milk
Mix Ins to Include: Raisins, Brown Sugar, Toasted Almonds, Candied Pecans, Honey

Individual 3” Quiche .......... 11
Gluten-Free Option: Frittata
Select One (1): Lorraine, Broccoli & Cheddar, or Spinach & Artichoke

Sliced Fruit Platter ............. 11

NY Bagel Breakfast ............. 12
Smoked Scottish Salmon
Plain & Everything Bagels
Sliced Tomatoes, Red Onions, Capers
Whipped Regular, Scallion, Vegetable and Low Fat Cream Cheeses
BREAK PACKAGES

The Traditional Break .......... 24
Fruit and Yogurt Parfait
Banana Bread
Cookies in Jars
Coffee, Decaffeinated Coffee & Tazo Tea

Summer Break ..................... 24
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 & Iced Tea

Chef’s Garden Break ............. 24
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 .................... 24
Selection of Upstate New York Apples
Local Aged Cheddar Cheese & Crackers
Classic New York Black & White Cookies
Mulberry Street Cannoli
Warm Honey Roasted Nuts
Select One (1):
Hot Chocolate with Marshmallows
Lemonade with Sliced Strawberries & Mint

ENHANCEMENTS

Assorted David’s Cookies ... 5
Brownie and Blondie Tray .... 5
Flourless Brownies ............ 8
Tea Sandwiches ............... 18
Select Two (2): Watercress with Devilied Eggs, Smoked Salmon and Cream Cheese, Smoked Turkey with Cranberry Spread, Cucumber and Boursin Cheese

Individual Greek Yogurt ...... 6
Assorted Flavors

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

Sliced Fruit Platter .............. 11
SANDWICHES

Sandwich Tote ‘To Go’ ............31
Select Four (4) 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

Gourmet Sandwich Buffet ........51
Select Four (4) 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

SELECT FOUR (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 Petite 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 Peppers, Mesclun Greens & Red Onion in a Wrap
Grilled Eggplant, Roasted Peppers, Caramelized Onions & Olive Tapenade in a Wrap
SALADS

Create-Your-Own Salads.............51
MINIMUM OD 25 GUESTS | CHEF ATTENDANT REQUIRED
Created to Order and Served in Individual Bowls
Rustic Bread, butter, olive Oil & White BEan Spead
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

MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Asian ......................... 51
Mandarin Orange Salad: Bibb Lettuce, Bok Choy, Corn, Carrots, Cashews, Shitake Mushrooms
Chicken Teriyaki
General Tso Shrimp
Broccoli & Cashews
Vegetable Fried Rice
Almond Cookies

French ......................... 51
Country Salad: Beets, Goat Cheese, Walnuts
Chicken Francese
Cod Provençal
Parsley Potatoes
Haricot Verts Almandine
Tarte Tatinie

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

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 Barbecue Chicken.............5
Add Roasted Corn on the Cob ......2  Add Baked Potato with Toppings ........3
Add Bone-In Barbecue Chicken....7  Add Pulled Pork.............................5
Add Vegan Baked Beans ..........2  Add Sausages & Peppers.................5
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
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 Plated Dinner .......... 85

Choice of One (1) Appetizer, One (1) Entree, 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

Sustainable Living Passed Hors D’ Oeuvres

Available as options 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
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
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
REACTIONS

REACTION STATIONS

Bruschetta ........................................ 9
Artichoke & Goat Cheese
Traditional Roma Tomato
Olive Tapenade
Toasted Bread & Crostini

Domestic Cheese Platter ........... 15
Wisconsin Yellow Cheddar, Maytag Blue Cheese,
Monterey Jack, Herbed Goat Cheese

Imported Cheese Platter .......... 25
Parmigiano Reggiano, Gorgonzola,
Aged Yellow Cheddar, Triple Cream Brie

Imported & Domestic Cheese Platter .................. 20

Crudite & Dips .......................... 8
Select Two (2) Dips: Blue Cheese, Ranch, Hummus, Pesto Aioli, Dill Yogurt, Roasted Shallot Aioli

Assorted Sushi Rolls ............... 18
Assorted Sushi Platter ............. 19

Mezze ........................................... 19
Traditional Hummus, Baba Ghanoush, Tzatziki Sauce
Stuffed Grape Leaves
Stuffed Olives with Feta Cheese
Mediterranean Seafood Salad
Pita Bread

Antipasti ................................. 23
Di Parma Prosciutto, Soppresata, Hot Capicola
Imported Provolone, Parmigiano Reggiano, Bocconcini
Hot Peppers Stuffed with Blue Cheese
Marinated Artichoke Hearts
Marinated Olives
Roasted Yellow & Red Peppers
Roasted Eggplant
Artisanal Breads

Tapas ................................. 27
Serrano Ham & Manchego Cheese
Roasted Red Peppers, Olives, Red Pepper Flakes
Duck Breast Confit
Smoked Dried Chorizo, Stuffed Olives, Blue Cheese
Seafood Ceviche
Avocado & Plantain Chips
Honey Spiced Dried Beef, Pate, Cippolini Onions,
Balsamic Vinegar
White Anchovy
Terra Chips, Yucca Chips and Crostini
CHEF ATTENDED RECEPTION STATIONS
MINIMUM OF 100 GUESTS | CHEF 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, Olive Oil, 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

**Add Grilled Chicken**................... 8
**Add Grilled Shrimp**.................... 8
**Add Smoked Chicken**................. 8

**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
Select One (1):
Tenderloin of Beef: Horseradish Cream
Rack of Lamb: Mint Gastrique
Roasted Turkey Breast: Cranberry-Orange Chutney
Roasted Salmon: Dilled Crème Fraiche
Roasted Tuna: Ginger Wasabi Sauce Tomato

**Gluten-Free Option:** Ravioli with Pomodoro Sauce
RECEPTIONS

PASSED HORS D’OEUVRES

MINIMUM 25 GUESTS | ATTENDANT REQUIRED

Passed Hors d’Oeuvres option from Sustainable Living Menu available

One Hour............................... 36
Each Additional Hour.............. 47

Choice of 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 Fraiche, 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

<table>
<thead>
<tr>
<th>Service Type</th>
<th>Duration</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to Four (4) Hours</td>
<td>11</td>
<td>$57</td>
</tr>
</tbody>
</table>

**Included:**
- Coffee
- Decaffeinated Coffee
- Tazo Tea
- Assorted Juices
- Soft Drinks
- Water

### All Day Beverage Service

<table>
<thead>
<tr>
<th>Service Type</th>
<th>Duration</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to Eight (8) Hours</td>
<td>18</td>
<td>$57</td>
</tr>
</tbody>
</table>

**Included:**
- Coffee
- Decaffeinated Coffee
- Tazo Tea
- Assorted Juices
- Soft Drinks
- Water

### Canned Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Water</td>
<td>$3</td>
</tr>
</tbody>
</table>

### Sparkling Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Water</td>
<td>$4</td>
</tr>
</tbody>
</table>

### Assorted Juice

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Juice</td>
<td>$4</td>
</tr>
</tbody>
</table>

### Soft Drink

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drink</td>
<td>$4</td>
</tr>
</tbody>
</table>

### BY THE GALLON

### Regular Coffee

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$57</td>
<td>16 Guests</td>
<td>Milk, Cream, Sugar &amp; Sweeteners</td>
</tr>
</tbody>
</table>

### Decaf Coffee

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decaf Coffee</td>
<td>$57</td>
<td>16 Guests</td>
<td>Milk, Cream, Sugar &amp; Sweeteners</td>
</tr>
</tbody>
</table>

### Assorted Teas

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Teas</td>
<td>$57</td>
<td>16 Guests</td>
<td>Milk, Honey, Lemon, Sugar &amp; Sweeteners</td>
</tr>
</tbody>
</table>

### Hot Chocolate

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Chocolate</td>
<td>$57</td>
<td>16 Guests</td>
<td></td>
</tr>
</tbody>
</table>

### Apple Cider

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider</td>
<td>$57</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Included:**
- Select: Hot or Cold

### Lemonade

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>$57</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Included:**
- 5 Gallons
- Serves 60 Guests

### Iced Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Water</td>
<td>$35</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Included:**
- 5 Gallons
- Serves 60 Guests

### Fruit Infused Iced Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Infused Iced Water</td>
<td>$46</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Included:**
- 5 Gallons
- Serves 60 Guests

### BY THE GALLON

### Still Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
<th>Servings</th>
<th>Items Included</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still Water</td>
<td>$3</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Included:**
- Select: Hot or Cold

### Beer & Wine Service

#### First Hour

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer &amp; Wine Service</td>
<td>$29</td>
</tr>
</tbody>
</table>

**Included:**
- Assorted Domestic and Imported Beers
- House Red, White & Sparkling Wine
- Soft Drinks, Tonic, and Seltzer

#### Each Additional Hour

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Each Additional Hour</td>
<td>$10</td>
</tr>
</tbody>
</table>

**Included:**
- OR ANY PART THEREOF

### Premium Bar Service

#### First Hour

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Bar Service</td>
<td>$29</td>
</tr>
</tbody>
</table>

**Included:**
- 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

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Each Additional Hour</td>
<td>$10</td>
</tr>
</tbody>
</table>

**Included:**
- OR ANY PART THEREOF

### All Alcohol Requests

- Must be submitted no later than 15 days prior to events outside of Lerner Hall

### BAR ON CONSUMPTION

### Mixed Drinks

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drinks</td>
<td>$10</td>
</tr>
</tbody>
</table>

### House Sparkling Wine

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Sparkling Wine</td>
<td>$33</td>
</tr>
</tbody>
</table>

### House Red & White Wine

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Red &amp; White Wine</td>
<td>$33</td>
</tr>
</tbody>
</table>

### Imported Bottled Beer

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported Bottled Beer</td>
<td>$8</td>
</tr>
</tbody>
</table>

### Domestic Bottled Beer

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Bottled Beer</td>
<td>$7</td>
</tr>
</tbody>
</table>

### Martinelli’s Sparkling Cider

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martinelli’s Sparkling Cider</td>
<td>$8</td>
</tr>
</tbody>
</table>

### Assorted Juices/Soft Drinks

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Juices/Soft Drinks</td>
<td>$4</td>
</tr>
</tbody>
</table>

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

### Sparkling Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Water</td>
<td>$4</td>
</tr>
</tbody>
</table>

### Still Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still Water</td>
<td>$3</td>
</tr>
</tbody>
</table>
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 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 ........................................ 44
PER HOUR | MINIMUM OF SIX (6) HOURS

Waitstaff ........................................ 44
PER HOUR | MINIMUM OF SIX (6) HOURS

Uniform Chef ............................... 44
PER HOUR | MINIMUM OF SIX (6) HOURS

Sanitation/Dishwasher ............ 44
PER HOUR | MINIMUM OF SIX (6) HOURS