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.

Alfred Lerner Hall | 2920 Broadway | 212-854-5800 | eventmanagement@columbia.edu
eventmanagement.columbia.edu
# 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 .......... 29
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 .......... 32
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
- Chicken Sausage
- Home Fries
- Selection of Chilled Juices to Include: Orange, Cranberry, Apple, or Grapefruit
- Iced Water
- Coffee, Decaffeinated Coffee & Tazo Tea

## ENHANCEMENTS

### Omelet Station ...................... 13
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

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

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

### NY Bagel Breakfast .............. 13
Smoked Salmon
Plain & Everything Bagels
Sliced Tomatoes, Red Onions, Capers
Whipped Regular, Scallion, Vegetable and Low Fat Cream Cheeses

### Individual 3” Quiche ........... 12
Gluten-Free Option: Frittata (GF)
- Select One (1): Lorraine, Broccoli & Cheddar, or Spinach & Artichoke

### Sliced Fruit Platter .............. 12

## BY THE DOZEN

### Fresh Pastries .................... 38
- Select One (1): Croissant, Danish, Muffin

### Assorted Mini Bagels ......... 38
- Cream Cheese, Fruit Preserves, Butter

### Whole Fruits ...................... 28
- Select One (1): Oranges, Bananas, Apples or Clementines

## Sliced Fruit Platter .............. 12
BREAK PACKAGES

**The Traditional Break** (V) .......... 25
- Fruit and Yogurt Parfait
- Mabled Yogurt Loaves
- Assorted Cookies
- Coffee, Decaffeinated Coffee & Tazo Tea

**Summer Break** (V) .................. 25
- Warm Soft Pretzels
- Cheddar Cheese Dip, Spicy Mustard
- White Cheddar 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

**New York Break** (V) ............... 25
Selection of Upstate New York Apples
Local Aged Cheddar Cheese & Crackers
Classic New York Black & White Cookies
- Assorted Cannoli
- Mixed Roasted Nuts
- Select One (1):
  - Hot Chocolate with Marshmallows
  - Lemonade with Sliced Strawberries & Mint

**Chef’s Garden Break** (VN)......... 25
Fresh Crudité to Include:
- Carrots, Celery, Cherry Tomatoes,
- Cauliflower, Broccoli
- Hummus in Individual Containers
- Tahini Dip
- Baba Ghanoush
- Tapenade
- Pita Chips
- Cucumber & Lemon Infused Water

**ENHANCEMENTS**

**Assorted David’s Cookies**..... 5
**Brownie and Blondie Tray** .... 5
**Flourless Brownies** (GF) ........ 8
**Tea Sandwiches** ................. 19
Select Two (2): Arugula with Deviled Eggs,
  Smoked Salmon with Cream Cheese,
  Smoked Turkey with Cranberry Spread,
  Cucumber with Boursin Cheese

**Individual Greek Yogurt** ...... 6
- Assorted Flavors

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

**Sliced Fruit Platter** .............. 12
**Sandwiches**

**Sandwich Tote ‘To Go’............ 33**
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

**Gourmet Sandwich Buffet......... 54**
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

**SELECT THREE (3) SANDWICHES**
Grilled Chicken Breast, Gruyère, Bacon, Tomato, Lettuce, Garlic Aioli on Ciabatta
Grilled Halal Chicken Thighs, Sliced Avocado, 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 Baguette
Sliced Petite Filet of Beef, Horseradish Mayonnaise, Arugula, Tomato on 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 (VN)
Grilled Eggplant, Roasted Peppers, Caramelized Onions, Olive Tapenade in a Wrap (VN)
Roasted Red Peppers, Mozzarella Cheese, Fresh Basil on Ciabatta (V)
**SALADS**

**Create-Your-Own Salads ............... 54**

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

Select Two (2) Greens:
- House Mix (Arugula, Green Leaf, Romaine & Radicchio)
- Baby Spinach
- Organic Spring Mix
- Chopped Tuscan Kale

Select Eight (8) Toppings:
- Toasted 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
- Black Beans
- Chickpeas

Select Four (4) Proteins:
- Poached 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........................................54
Mandarin Orange Salad: Napa Cabbage, Bibb Lettuce, Water Chestnuts, Carrots, Mushrooms, Ginger Soy Dressing
Chicken Teriyaki
General Tso Shrimp
Broccoli & Peppers
Vegetable Fried Rice
Sliced Seasonal Fruit

French..........................................54
Cauliflower Salad: Tomatoes, Cucumbers, Onions, French Mustard Dressing
Chicken Grand Mère
Cod Provençal
Sautéed Parsley Potatoes: Garlic
Haricots Verts Almondine
Tarte Aux Pommes

Italian........................................54
Grilled Vegetable Antipasto: Artichokes, Olives, Grilled Roasted Peppers, Eggplant, Mushrooms, Ricotta Salata, Balsamic Glaze
Sautéed Chicken Breast: Tomatoes, Capers, Basil
Herb Crusted Branzino
Pesto Pasta Primavera
Broccoli Rabe: Sundried Tomatoes, Roasted Garlic
Tiramisu

Southwestern.................................54
Field Greens: Pico de Gallo, Cilantro Lime Dressing
Roast Mojo Halal Boneless Chicken Thighs
Grilled Skirt Steak: Chimichurri Sauce
Fajita Toppings: Pico de Gallo, Cheese, Jalapeno, Guacamole, Sour Cream
Corn Tortillas (GF)
Vegetarian Poblano Stuffed Pepper: Quinoa, Roasted Eggplant, Fire Roasted Tomato Sauce
Cilantro Lime Rice
Tres Leches Cake
BUFFETS
MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

Mediterranean ..................... 54
Greek Salad: Romaine, Kalamata Olives, Feta Cheese
Boneless Hand Rolled Chicken: Roasted Garlic, Oregano, Stewed Lentils, Capers
Lemon Garlic Shrimp
Blistered Tomatoes and Roasted Cauliflower
Spinach Polenta
Baklava

Spanish ............................... 54
Baby Bibb Salad: Frisee, Radish, Olives, Chorizo Vinaigrette
Rosemary Crusted Chicken Breast: Romesco Sauce
Seafood Paella
Patatas Bravas
Roasted Mixed Vegetables: Zucchini, Eggplant, Squash, Cherry Tomatoes
Flan

American ............................. 54
Wedge Salad: Blue Cheese, Bacon, Tomatoes, Pickled Red Onions
Buttermilk Fried Chicken
BBQ Pulled Pork
Macaroni & Cheese
Collard Greens
Apple Pie

Barbecue ............................. 54
Potato Salad
Mixed Green Salad
Barbacoa Beef Sliders
Beyond Beef Burgers
Hebrew National Beef Hot Dogs
Traditional Toppings: American Cheese, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish & Mayo
Baked Beans
Fruit Salad
Cookies and Brownies

BARBECUE ENHANCEMENTS
Add Grilled Chicken .................. 6
Add Roasted Corn on the Cob ...... 3
Add Bone-In Barbecue Chicken ... 8
Add Coleslaw .......................... 3
Add Pasta Salad ...................... 4
Add Pulled Barbecue Chicken ...... 6
Macaroni & Cheese .................. 5
Add Baked Potato with Toppings ... 4
Add Pulled Pork ...................... 6
Add Sausages & Peppers .......... 6
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..............................................63

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
Sautéed North Atlantic Cod: Spinach & Fennel
North Atlantic Cod
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 10 GUESTS

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.................54
Heirloom Tomato & Burrata Salad:
Basil Pesto & Grilled Ciabatta
Watermelon and Cucumber Gazpacho:
Pickled Red Onions, Mint, 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
Citrus Salad: Grapefruit, Orange, Pineapple

Sustainable Living Plated Dinner ............89
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 Vinegarette
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
Cremini Mushroom: Spinach Hummus, Endive Leaf
Fresh Bruschetta on French Baguette

Sustainable Living Reception Station ......................... 24
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 MENU
ATTENDANT REQUIRED

Two Course Plated Lunch ............... 54
Includes one (1) Entrée and one (1) Dessert
Served with Rolls & Butter

Three Course Plated Dinner ............ 89
Includes one (1) Appetizer, one (1) Entrée and one (1) Dessert
Served with Rolls & Butter
Coffee, Decaffeinated Coffee & Tazo Tea

Additional Entrée Choice ............. 16

APPETIZERS

Bibb Lettuce (GF, V, N, D): Baby Beets, Blue Cheese, Candied Walnuts, Balsamic Vinaigrette

Caesar (V, D): Shaved Parmigiano Reggiano Cheese, Herb Croutons, White Anchovies

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

Burrata (GF, V, D): Oven Roasted Tomatoes, Olives, Basil

Tuna Tartare: Sweet Soy Wasabi, Avocado, Cucumber, Taro Root

Jumbo Lump Crab Cake (D): Cilantro-Lime Aioli, Celeriac Slaw

Butternut Squash Ravioli (V, D): Sage Sauce

Short Rib Ragout (D): Potato Gnocchi, Parmesan Cheese

Butternut Squash Soup (GF, VN)

Lobster Bisque (GF)

Minestrone Soup (VN)
SEAFOOD ENTRÉES
Pan Seared Scottish Salmon (GF):
Haricots Vert, Petit Carrot Bundle,
Roasted Cauliflower Purée, Saffron Beurre Blanc
Sautéed Halibut Filet (GF):
English Peas, Shimeji Mushroom Veloute
Branzino Grenobloise (GF): Capers, Lemon,
Tomatoes, Roasted Broccolini, Wheat Berries

CHICKEN ENTRÉES
Organic French Breast of Chicken (GF):
Pommes Anna, Spaghetti Squash Timbale
Maple Sage Glazed Chicken (GF):
Sweet Potato Puree, Sweet Stem Cauliflower
Grilled Piperade Chicken (GF):
Diced Peppers, Grilled Spinach, Farro

BEEF ENTRÉES
Filet Mignon (GF): Charred Asparagus,
Horseradish Pommes Puree,
Cognac Peppercorn Sauce
Red Wine Braised Short Ribs (GF):
Tricolor Roasted Fingerling Potatoes,
Tomato Persillade
12oz NY Striploin (D):
1924 Blue Cheese, Rosti Potatoes,
Roasted Mushroom and Onion,
Long Stem Broccoli

BEEF ENTRÉES
Filet Mignon (GF): Charred Asparagus,
Horseradish Pommes Puree,
Cognac Peppercorn Sauce
Red Wine Braised Short Ribs (GF):
Tricolor Roasted Fingerling Potatoes,
Tomato Persillade
12oz NY Striploin (D):
1924 Blue Cheese, Rosti Potatoes,
Roasted Mushroom and Onion,
Long Stem Broccoli

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
Crispy Tofu (GF, VN): Maple-Soy Glaze, Daikon
Radish, Kimchi, Steamed Jasmine Rice

DESSERTS
Seasonal Fruit Tart (D): Raspberry Coulis,
Vanilla Crème Anglaise
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)
Vanilla Panna Cotta (GF, D): Fresh Strawberries,
Sweet Balsamic Reduction
Frozen Limoncello Tulip
Chocolate Mousse Cake (D)
RECEPTIONS

RECEPTION STATIONS

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

Imported & Domestic
Cheese Platter ................................................. 21

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

Assorted Sushi Platter ................................. 19

Mezze .............................................................. 20
Traditional Hummus, Baba Ghanoush, Tzatziki Sauce
Stuffed Grape Leaves
Red Pepper Flaked Marinated Olives
Stuffed Olives with Blue Cheese
Mediterranean Seafood Salad
Pita Bread

Antipasti .......................................................... 24
Prosciutto, Soppresata
Parmigiano Reggiano, Bocconcini
Medley of Pickled and Hot Peppers
Marinated Artichoke Hearts
Marinated Olives
Roasted Eggplant
Artisanal Breads

Tapas ............................................................... 28
Serrano Ham & Manchego Cheese
Roasted Red Peppers, Olives, Red Pepper Flakes
Duck Confit
Smoked Dried Chorizo, Stuffed Olives with Blue Cheese
Seafood Ceviche
Honey Spiced Dried Beef, Pate, Cippolini Onions,
Balsamic Vinegar
White Anchovy
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
Tortellini: Sundried Tomato Cream Sauce
Tortellini: Pesto Sauce
Rigatoni: Brussels Sprouts, Garlic and Onions
Gluten-Free Option (GF): Ravioli with Pomodoro Sauce
Add Grilled Chicken........................ 8
Add Grilled Shrimp ......................... 8
Add Smoked Chicken......................... 8

**Sports Bar Station**...................... 29
Spicy Chicken Wings
Blue Cheese, Celery & Carrot Sticks
Cheddar Jalapeño Poppers
Mozzarella Sticks & Marinara Sauce
Pigs in a Blanket
Spicy Brown Mustard

**Carving Station**......................... 33
TWO (2) CHEF ATTENDANTS REQUIRED
Select One (1):
Roast Sirloin: Horseradish Cream
Roasted Turkey Breast: Cranberry-Orange Chutney
Salmon en Croute: Dilled Crème Fraiche
Roasted Tuna: Ginger Wasabi Sauce
Crusted Corn Beef & Pastrami: Hot Mustard

**Asian Station**......................... 26
THREE (3) CHEF ATTENDANTS REQUIRED
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**............................. 29
Assorted Sushi, Sashimi Rolls

**Ice Cream Sundae Bar**.............. 17
Chocolate, Vanilla & Strawberry Ice Cream
Sprinkles, Chocolate Sauce & Whipped Cream

**Ice Cream Cart**......................... 4
Novelty Ice Cream Bars & Ice Cream Cups
## RECEPTIONS

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

### One Hour ........................................ 32
### Each Additional Hour ..................... 16

**Choice of Eight (8):**

<table>
<thead>
<tr>
<th>COLD HORS D’OEUVRES</th>
<th>HOT HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curried Chicken Salad Tartlet: Grapes</td>
<td>Mini Beef Wellington</td>
</tr>
<tr>
<td>Seared Beef Filet on Crostini: Horseradish Cream</td>
<td>Assorted Mini Quiche</td>
</tr>
<tr>
<td>Tuna Tartare (GF): Wasabi Mayonnaise, Rice Cracker</td>
<td>Moroccan Lamb Kebab (GF): Fig, Apricots, Pepper</td>
</tr>
<tr>
<td>Mini Lobster Roll (D): Black Caviar</td>
<td>Franks in a Blanket: Spicy Brown Mustard</td>
</tr>
<tr>
<td>Salmon Mousse on Rice Cracker: Chives</td>
<td>Moroccan Spiced Lamb Meatball (D): Tzatziki</td>
</tr>
<tr>
<td>Maryland Crabmeat Salad in Cucumber Cup (GF, D)</td>
<td>Steak au Poivre Skewer (GF): Green Peppercorn Sauce</td>
</tr>
<tr>
<td>Shrimp Cocktail (GF): Cocktail Sauce</td>
<td>Coconut Shrimp (GF)</td>
</tr>
<tr>
<td>Herbed White Bean Spread on Rice Cracker (GF, VN): Chives</td>
<td>Truffle Scented Grilled Cheese (V, D)</td>
</tr>
<tr>
<td>Roasted Red Beet Hummus (GF, VN): Asparagus, Carrots</td>
<td>Spanakopita (V, D)</td>
</tr>
<tr>
<td>Roasted Tomato Bruschetta (VN)</td>
<td>Phyllo Triangle (V, D): Honey, Goat Cheese</td>
</tr>
<tr>
<td>Eggplant Caponata in Zucchini Cup (GF, VN)</td>
<td>Vegetable Samosa (V): Mango Chutney</td>
</tr>
<tr>
<td></td>
<td>Cherry Blossom Tart (V, D)</td>
</tr>
<tr>
<td></td>
<td>Vegetable Spring Roll (V)</td>
</tr>
<tr>
<td></td>
<td>Mini Falafel (GF, VN)</td>
</tr>
<tr>
<td></td>
<td>Vegetable Tikki (V)</td>
</tr>
<tr>
<td></td>
<td>Pesto Spinach Puff (V)</td>
</tr>
</tbody>
</table>

---
# Beverages

## Half Day Beverage Service

**Up to Four (4) Hours**

- Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Juices, Soft Drinks, Water

## All Day Beverage Service

**Up to Eight (8) Hours | Attendant Required**

- Coffee, Decaffeinated Coffee, Tazo Tea, Assorted Juices, Soft Drinks, Water

## Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Serves/Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Water</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Orange, Cranberry, Apple or Grapefruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Drink</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale, Seltzer</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## By the Gallon

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Serves/Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>60</td>
<td>16</td>
</tr>
<tr>
<td>Sea, Cream, Sugar &amp; Sweeteners</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>60</td>
<td>16</td>
</tr>
<tr>
<td>Sea, Cream, Sugar &amp; Sweeteners</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Teas</td>
<td>60</td>
<td>16</td>
</tr>
<tr>
<td>Milk, Honey, Lemon, Sugar &amp; Sweeteners</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>60</td>
<td>16</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Bar Options

### Premium Bar Service

**First Hour**

- 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**

- OR ANY PART THEREOF

### Beer & Wine Service

**First Hour**

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

**Each Additional Hour**

- OR ANY PART THEREOF

## Bar on Consumption

- Mixed Drinks
- House Sparkling Wine
- House Red & White Wine
- Imported Bottled Beer
- Domestic Bottled Beer
- Martinelli's Sparkling Cider
- Assorted Juices/Soft Drinks

## Additional Information

- All Alcohol Requests must be submitted no later than 15 days prior to events outside of Lerner Hall
- Sparkling Water
- Still Water

- Apple Cider
- Lemonade
- Iced Water
- Fruit Infused Iced Water

- Juice: Orange, Apple, Cranberry, Grapefruit
- Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale
## 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
- V = VEGETARIAN
- VN = VEGAN
- D = CONTAINS DAIRY
- N = CONTAINS NUTS

### EVENT REQUIREMENTS
- **DISPOSABLE OR CHINA SERVICE**
  - Disposable orders require a Green Fee of $1.25 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
- **Per Hour**: $48
- **Minimum of Six (6) Hours**
- **Premium Hours**: $72
  - Over 8 Hours | Per Hour | Minimum of Six (6) Hours
- **Holiday**: $96
  - Holidays | Per Hour | Minimum of Six (6) Hours

### Bartender
- **Per Hour**: $48
- **Minimum of Six (6) Hours**
- **Premium Hours**: $72
  - Over 8 Hours | Per Hour | Minimum of Six (6) Hours
- **Holiday**: $96
  - Holidays | Per Hour | Minimum of Six (6) Hours

### Sanitation
- **Per Hour**: $48
- **Minimum of Six (6) Hours**
- **Premium Hours**: $72
  - Over 8 Hours | Per Hour | Minimum of Six (6) Hours
- **Holiday**: $96
  - Holidays | Per Hour | Minimum of Six (6) Hours

### Uniform Chef
- **Per Hour**: $48
- **Minimum of Six (6) Hours**
- **Premium Hours**: $72
  - Over 8 Hours | Per Hour | Minimum of Six (6) Hours
- **Holiday**: $96
  - Holidays | Per Hour | Minimum of Six (6) Hours

---

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