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 (D) 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 (D) to Include: 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** .......... 32
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

BY THE DOZEN

**Fresh Pastries** (D) ............... 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

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

**Mushroom Croissants** (D, V) ..... 44

**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

**NY Bagel Breakfast** ............ 13
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) .... 11
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** .......... 12
Gluten-Free Option: Frittata (GF)
Select One (1): Lorraine, Broccoli & Cheddar, or Spinach & Artichoke
BREAK PACKAGES

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

Chef’s Garden Break (VN)......... 25
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) ............... 25
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

Summer Break (V) .................. 25
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

ENHANCEMENTS

Assorted David’s Cookies (D) ...... 5
Brownie and Blondie Tray (D) ...... 5
Flourless Brownies (GF, D) ........... 8
Tea Sandwiches.......................... 19
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) ........... 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**
For sandwich Orders over 100 Guests, please select up to (4) Sandwiches

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, Focacci
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
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

MINIMUM OF 15 GUESTS | ATTENDANT REQUIRED

**Asian**..............................54
Mandarin Orange Salad (VN): Napa Cabbage, Bibb Lettuce, Water Chestnuts, Carrots, Mushrooms, Ginger Soy Dressing
Chicken Teriyaki
General Tso Shrimp
Broccoli & Peppers (VN, GF)
Vegetable Fried Rice
Sliced Seasonal Fruit (VN)

**French**...............................54
Cauliflower Salad (V): Tomatoes, Cucumbers, Onions, French Mustard Dressing
Chicken Grand Mère
Cod Mornay (D)
Sautéed Parsley Potatoes (V, GF): Garlic
Haricots Verts Almondine (VN, GF, N)
Tarte Aux Pommes

**Italian**.......................................54
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**..........................54
Field Greens (VN, GF): Pico de Gallo, Cilantro Lime Dressing
Roast Mojo Halal Boneless Chicken Thighs (GF)
Grilled Skirt Steak (GF): Chimichurri Sauce
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**.......................... 54
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)

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

**American**............................ 54
Wedge Salad (D, V): Blue Cheese, Bacon, Tomatoes, Pickled Red Onions
Buttermilk Fried Chicken
BBQ Pulled Pork (GF)
Macaroni & Cheese (D, V)
Collard Greens (VN)
Apple Pie (D, V)

**Barbecue**.............................. 54
Potato Salad (V)
Mixed Green Salad (VN, GF)
Barbacoa 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)

**BARBECUE ENHANCEMENTS**

- Add Grilled Chicken (GF) .................. 6
- Add Roasted Corn on the Cob (D, GF).... 3
- Add Bone-In Barbecue Chicken .......... 8
- Add Coleslaw (D, V, GF) .................. 3
- Add Pasta Salad (D, V) ................... 4
- Add Pulled Barbecue Chicken (GF) ........ 6
- Macaroni & Cheese (D, V) .................. 5
- Add Baked Potato w/ Toppings (D) ...... 4
- Add Pulled Pork (GF) ...................... 6
- Add Sausages & Peppers (GF) .......... 6
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.................................63
Roasted Beets Salad (D, V): Grapefruit Segments, Red Onions, Goat Cheese, Sherry and Old-Fashioned Mustard Vinaigrette
Hudson River Fruit / Milton, NY;
Hepworth Farms / Milton, NY
Homemade Spinach and Artichoke Quiche (D, V): White Cheddar, Free-Range Eggs, Spring Mix Lettuce
Cabot Creamery Cheddar / Rochester, VT
Succotash of Fresh Grilled Corn on the Cob (VN, GF): Fava Beans, Tomatoes, Sugar Snap Peas, Cilantro
Hudson River Fruit / Milton, NY

CHOICE OF TWO (2) ENTREES:
Sautéed Murray’s Boneless Chicken Breast (GF): Rosemary Au Jus
Murray’s Chicken / South Fallsburg, NY
Roasted North Atlantic Cod (GF, D): Lemon Butter Sauce
North Atlantic Cod / Bronx, NY
Stuffed Pork Loin (GF): Cider Vinegar Sauce
Pennsylvania Pork / Harrisburg, PA
Asparagus, Tomato, Chickpea and Scallion Stew (VN, GF): Morel Mushrooms
Hepworth Farms / Milton, NY

Roasted Royal New Potatoes (VN, GF)
Hepworth Farms / Milton, NY
Sautéed Mustard Greens, Swiss Chard and Spinach (D, V)
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 (D, V): Basil Pesto, Sundried Tomato, Grilled Ciabatta
Pasnips 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
Vegan Chocolate Mousse (VN, GF): Fresh Raspberries
Citrus Salad (VN, GF): Grapefruit, Orange, Pineapple

Sustainable Living Plated Dinner ...............89
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:
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.............................24

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 ............... 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

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) ................................. 21

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

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

**Mezze** ........................................... 20
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** ......................................... 24
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** ........................................... 28
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) .............................................. 38
Daal Quatro
Paneer Tikka Masala
Saag with Potatoes
Tandoori Cauliflower
Baby Tuscan Kale Salad: Raisin, Cucumber, Tomato, Cilantro, Red Onion,
Chickpeas, Mango, Quinoa, Tamarind Chutney Vinaigrette
Dipping Sauces: Mint, Tamarind

Maison Française ............................................. 38
French Cheese Board with Artisanal Breads
Raclette Station with Roasted Potatoes
Charcuterie Board
Cornichons
Légumes Marinés: Cauliflower, Peppers, Carrots, Onions, Cucumbers

Churrascaria .................................................. 38
Select two (2) Skewers:
Steak, Sausage, Chicken, Grilled Vegetable Skewers
Jollas del Mar Ceviche
Roasted Tricolor Potatoes
Pickled Onions
Chimichurri Sauce
Add on Additional Skewer ......................... 5

Mercado Español ............................................. 38
Paella Valenciana
Patatas Bravas
Select two (2) Tapas:
Spanish Tomato Salad: Citrus Fennel Marinated Olives
Padron Peppers
Clams: Sherry, Serrano Ham
Marinated Octopus: Black Garlic
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............................22
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......................8
Add Grilled Shrimp .......................8

Sports Bar Station.....................29
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.........................33
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

Asian Station............................26
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 ...............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):

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): Black Caviar
Salmon Mousse on Rice Cracker (D, GF): Chives
Maryland Crabmeat Salad in Cucumber Cup (D, GF)
Shrimp Cocktail (GF): Cocktail Sauce
Herbed White Bean Spread on Rice Cracker (VN, GF): Chives
Roasted Tomato Bruschetta (VN)
Eggplant Caponata in Zucchini Cup (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
Coconut Shrimp
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 ......12
UP TO FOUR (4) HOURS

All Day Beverage Service .......20
UP TO EIGHT (8) HOURS | ATTENDANT REQUIRED
Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Juices, Soft Drinks, Water

Canned Water .....................3

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 ......................60
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

Decaf Coffee .......................60
SERVES 16 GUESTS
Milk, Cream, Sugar & Sweeteners

Assorted Teas .....................60
SERVES 16 GUESTS
Milk, Honey, Lemon, Sugar & Sweeteners

Hot Chocolate .....................60
SERVES 16 GUESTS

Apple Cider ..........................60
SERVES 16 GUESTS
Select: Hot or Cold

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

Iced Water ...........................37
5 GALLONS | SERVES 60 GUESTS

Fruit Infused Iced Water ..........48
5 GALLONS | SERVES 60 GUESTS

Bar Options

Premium Bar Service
First Hour ............................29
Top Shelf Liquors
with Full Fruit Garnishes & Mixers
Assorted Domestic and Imported Beers
House Red, White & Sparkling Wine
Soft Drinks, Tonic, and Seltzer

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

Each Additional Hour ......10
OR ANY PART THEREOF

Each Additional Hour .........13
OR ANY PART THEREOF

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 ....4

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

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

Still Water ..........................2.50

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
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.................................48
PER HOUR | 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 .................................48
PER HOUR | 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 .................................48
PER HOUR | 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 .........................48
PER HOUR | 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