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
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 ............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
## Beverages

### Half Day Beverage Service
- **11**
- Up to four (4) hours
- Coffee, decaffeinated coffee, Tazo tea, assorted juices, soft drinks, water

### All Day Beverage Service
- **18**
- Up to eight (8) hours | Attendant required
- Coffee, decaffeinated coffee, Tazo tea, assorted juices, soft drinks, water

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Water</td>
<td>3</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>4</td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>4</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>4</td>
</tr>
</tbody>
</table>

### 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

### BY THE GALLON

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider</td>
<td>57</td>
</tr>
</tbody>
</table>
- Serves 16 guests
- Select: Hot or Cold

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>57</td>
</tr>
</tbody>
</table>
- 5 gallons | Serves 60 guests

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Water</td>
<td>35</td>
</tr>
</tbody>
</table>
- 5 gallons | Serves 60 guests

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Infused Iced Water</td>
<td>46</td>
</tr>
</tbody>
</table>
- 5 gallons | Serves 60 guests

### Bar Options

#### Premium Bar Service

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>29</td>
</tr>
</tbody>
</table>
- 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        | 13    |
- OR any part thereof

### Beer & Wine Service

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Hour</td>
<td>19</td>
</tr>
</tbody>
</table>
- Assorted domestic & imported beers
- House red, white & sparkling wine
- Soft drinks, tonic, and seltzer

| Each Additional Hour         | 10    |
- OR any part thereof

### Bar on Consumption

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drinks</td>
<td>10</td>
</tr>
<tr>
<td>House sparkling wine</td>
<td>33</td>
</tr>
<tr>
<td>House red &amp; white wine</td>
<td>33</td>
</tr>
<tr>
<td>Imported bottled beer</td>
<td>8</td>
</tr>
<tr>
<td>Domestic bottled beer</td>
<td>7</td>
</tr>
<tr>
<td>Martinelli’s sparkling cider</td>
<td>8</td>
</tr>
<tr>
<td>Assorted juices/soft drinks</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling water</td>
<td>4</td>
</tr>
<tr>
<td>Still water</td>
<td>3</td>
</tr>
</tbody>
</table>

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 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