



Lee C. Bollinger Forum Catering Menu

👑 COLUMBIA | EVENT MANAGEMENT





INDULGENT DINING EXPERIENCES

Columbia Event Management is proud to provide a robust selection of catering services to complement any event. Our team of event and Culinary professionals are here to help you create menus that are seasonal, sustainable, and meet all of your guests’ needs.

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 food experience.

SUSTAINABLE & SERVICE DRIVEN

Inspired by our work with the climate school, our sustainable living options feature 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 buffet that directly benefit local nonprofit organizations. \$10 from every plate purchased of the blue menu is donated directly to columbia community service.

PLANT FORWARD OPTIONS

We believe in sustainable, eco-conscious solutions. inventive vegan and vegetarian dishes are always in season. our chefs turn local produce into plant-based masterpieces.

CUSTOMIZATION

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.

DIETARY IDENTIFICATION

(V)	Vegetarian	(D)	Contains Dairy
(VN)	Vegan	(H)	Halal
(GF)	Gluten Free	(E)	Contains Eggs
(N)	Contains Nuts	(S)	Contains Soy

CONTACT

Lee C. Bollinger Forum | 601 W 125 St |
Eventmanagement.columbia.edu

BREAKFAST



12 Continental Breakfast

House-Baked Mini Pastries (E):

Croissants (D), Danish (D), Muffins

Locally Sourced NY Bagels:

Cream Cheese, Fruit Preserves, Butter

16 Bagels & Lox

Smoked Salmon

Plain & Everything Locally Sourced NY Bagels:

Sliced Tomatoes, Red Onions,
Capers Whipped, Regular, Scallion,
Cream Cheese Varieties

24 Ivy League Breakfast*

House-Baked Mini Pastries (E):

Croissants (D), Danish (D), Muffins

Fluffy Scrambled Eggs (E)

Home Fries (VN, GF)

Breakfast Protein

Select One (1):

Smoked Bacon (GF), Chicken Sausage (GF)

By the Dozen

44 **Locally Sourced NY Bagels:**

Cream Cheese, Fruit Preserves, Butter

42 **Mini Pastries (E):**

Select One (1):

Croissant, Danish, Muffin

42 **Cinnamon Rolls (E)**

30 **Whole Fruit:**

Select One (1):

Oranges, Bananas, Apples, Clementines

9 Sliced Seasonal Fruits

7 Individual Yogurt Parfaits

Greek Yogurt or Homemade Vegan Yogurt

Select Three (3) Mix Ins: Dried Cranberries,
Toasted Almonds (N), House-Made Granola,
Candied Pecans (N)

SAVORY & SWEET



4 **House-Baked Cookies** (E)

4 **Brownies & Blondies** (E)

4 **Fudgy Brownies** (GF, E)

5 **Ice Cream Bars**

Novelty Ice Cream Bars,
Ice Cream Cups, & Fruit Bars (VN)
Ice Cream Cart

11 **Tea Sandwiches**

Select Two (2):

Arugula with Deviled Eggs,
Smoked Salmon with Cream Cheese (D),
Smoked Turkey with Cranberry Spread,
Cucumber with Boursin Cheese (D, V)

13 **Mediterranean Break**

Traditional Hummus (VN), Baba
Ghanoush (VN), Tzatziki Sauce (D),
Pita Bread & Chips

By The Dozen

44 **Patisserie** (D):

Select One (1):

Madeleines or Palmieres (E)

48 **Dolci** (D, E):

Select One (1):

Pignoli (N), Butter Cookies,
or Rainbow Cookies (N)

48 **French Macarons** (N, E)

38 **Yogurt Loaf** (D, E):

Select One (1):

Lemon, Marble, Banana, Cranberry Nut (N)

38 **Petite Fruit Tarts** (E)

48 **Coffee Cake**

80 **Petit Fours**

72 **Assorted Scones**

Clotted Cream, Fruit Preserves, Butter

36 **Mini Cupcakes**

SANDWICHES, GRAIN BOWLS & SALADS



Individual Sandwiches/Bowls

Served in Paper Bags

- 15 **Classic Sandwich:** *Select One (1)*
- 15 **Classic Salad or Grain Bowl:** *Select One (1)*

Selections on Page 6-7

Columbia Combos

Served in Paper Bags

- 23 **Classic Sandwiches:** *Select Three (3)*
- 23 **Classic Salads or Grain Bowls:** *Select Three (3)*

Selections on Page 6-7

Provided with any of the Combos

House-Baked Chocolate Chip Cookie
Individual Bag of Chips
Bottle of Water

35 IVY Sandwich Lunch

Served in Paper Bags or Buffet

Classic or Gourmet Sandwiches: *Select Three (3)*

Side Salad: *Select One (1):*

Mixed Greens
Greek Orzo with Confetti Vegetables
Roasted Quinoa with Cranberries, Microgreens
Roasted Brussels Sprout Caesar
BBQ Chickpeas

Provided with any of the IVY Selections

Dean's Favorite Fudge Brownies
Whole Apple
Individual Bag of Chips
Bottle of Water

35 IVY Salad/Grain Bowl Lunch

Served in Paper Bags or Buffet

Classic & Gourmet Salads or Grain Bowls: *Select Three (3)*

SANDWICHES

GOURMET

Vegan & Vegetarian

Smashed Avocado (VN): Sun-Dried Tomato, Arugula, Balsamic, Olive Oil, Multigrain Bread

Southwestern Grilled TLT (VN): Grilled Tofu, Avocado, Lettuce, Tomato, Pickles, Vegan Chipotle Spread, Multigrain Baguette

Buffalo Seasoned Tofu (V, D): Iceberg Lettuce, Cheddar, Carrots, Ranch, Wrap

BBQ Tofu (VN): Tangy Cabbage Slaw, Pretzel Bun

Poultry

Spicy Grilled Chicken (D, H, E): Roasted Jalapeno, Pepper Jack Cheese, Lettuce, Tomato, Mayo, Sourdough Bread

Green Goddess Sandwich (H, E): Boston Lettuce, Avocado, Arugula, Roasted Chicken, Green Goddess Mayo, French Baguette

Greek Grilled Chicken (D, H): Tomato, Cucumber, Feta, Kalamata Olives, Olive Oil, Vinaigrette, Pita Pocket

Smoked Turkey (D): White Cheddar, Avocado, Tomato, Red Onions, Iceberg Lettuce, Cucumber, White Balsamic, Olive Oil, Ciabatta

Beef/Pork

Sliced Petite Filet of Beef (D, E): Horseradish Mayo, Arugula, Tomato, Onion Baguette

Pastrami (D): Caramelized Onions, Swiss Cheese, Thousand Island Dressing, Pumpernickel

Brie & Prosciutto (D): Salami, Spanish Chorizo, Arugula, Brie Cheese, Bell Peppers, Balsamic & Fig Vinaigrette, Lemon, Olive Oil, French Baguette

Seafood

Shrimp Salad (D, E): Lettuce, Tomato, Lemon, Mayo, Pita Pocket

Pain Bagnat (Nicoise Salad Sandwich): Olives, Beefsteak Tomato, Bibb Lettuce, Baby Spinach, Hard-Boiled Egg, Onions, Basil, Radishes, Aioli, Red Wine Vinegar, Pita Pocket

CLASSIC

Vegan & Vegetarian

Caprese (D, V): Mozzarella Cheese, Tomatoes, Arugula, Basil Aioli, Focaccia

Sicilian Eggplant (VN): Roasted Peppers, Caramelized Onions, Olive Tapenade, Spinach Wrap

Southwestern Black Beans (V, D): Corn, Quinoa, Romaine Lettuce, Sour Cream, Avocado Dressing, Sundried Tomato Wrap

Pesto Portobello (VN, N): Basil Pesto, Portobello Mushroom, Almond Garlic Spread, Spinach, Basil, French Roll

Very Veggie (VN): Lettuce, Tomato, Avocado, Shredded Carrots, Alfalfa Sprouts, Plant-Based Herb Mayo, Onion Baguette

Chickpea 'Chicken' Salad (VN): Chickpeas, Celery, Pickled Onions, Scallions, Dijon Mustard, Plant-Based Mayo, French Baguette

Poultry

Grilled Chicken (H, E): Sliced Avocado, Tomato, Mayo, Brioche Roll

Chicken Caesar Salad (H, D, E): Lettuce, Parmesan Cheese, Croutons, Wrap

Roasted Turkey Breast (D): Monterey Jack Cheese, Cranberry Spread, Multigrain Bread

Beef/Pork

Smoked Ham (D): Muenster Cheese, Baby Spinach, Roasted Peppers, Honey Mustard, Sourdough Bread

Muffaletta Sandwich (D): Salami, Mortadella, Ham, Arugula, Provolone, Mozzarella, Olives Spread, Artichoke, Roasted Bell Pepper, Focaccia

Seafood

Tuna Salad (D, E): Mesclun, Celery, Tomato, Mayo, Wrap

Smoked Salmon (D): Red Onions, Cucumber, Tomato, Chive Cream Cheese, Multigrain Bread

GRAIN BOWLS & SALADS

GOURMET

Grain Bowls

- Garlic Parmesan Steak** (GF): Brown Rice, Diced Tomatoes, Green Peas, Crispy Onions, Basil Vinaigrette
- Pan Fried Shrimp** (GF): Jasmine Rice, Sliced Mushrooms, Shredded Carrots, Avocado, Sliced Almonds, Chimichurri
- Chicken Carnitas** (GF): White Rice, Corn, Avocado, Black Beans, Pico De Gallo, Lime Vinaigrette
- Garlic Parmesan Veggie** (V, GF, D): Green Lentils, Sweet Potatoes, Zucchini, Onions, Parmesan Cheese, Garlic Vinaigrette
- Quinoa Tofu** (VN, GF): Savory Roasted Tofu, Portobello Mushrooms, Cabbage, Basil, Cucumbers, Basil Vinaigrette

Salads

- BBQ Chicken** (GF, D, E): Mixed Greens, Baby Kale, Avocado, Roasted Carrots, Radish, Sunflower Seeds, Dill Ranch Dressing
- Chicken Pesto**: Spinach, Roasted Broccoli, Tomatoes, Garlic Croutons, Red Pepper and Basil Pesto Vinaigrette
- Cauliflower & Beets** (VN, GF): Spinach, Beets, Roasted Cauliflower, Bell Pepper, Cucumber, Tomatoes, Lentils, Red Pepper Hummus, Lemon Vinaigrette
- Buffalo Chicken** (GF, D, E): Buffalo-Seasoned Shredded Chicken, Baby Kale, Spring Onions, Celery, Carrots, Avocado, Buffalo Sauce, Creamy Caesar Dressing
- Chipotle** (GF, D): Romaine, Kale, Black Beans, Steak, Tomatoes, Corn, Pepper Jack Cheese, Corn Tortilla Strips, Chipotle Dressing
- Cobb** (GF, E): Spinach, Romaine, Grilled Chicken, Hard Boiled Eggs, Bacon Bites, Cherry Tomatoes, Red Onions, Blue Cheese Crumbles, Blue Cheese Dressing
- Green Curry Veggie** (VN, GF): Baby Kale, Turmeric Roasted Cauliflower, Butternut Squash, Radicchio, Green Curry Sauce

CLASSIC

Grain Bowls

- Quinoa Grilled Chicken** (GF): Diced Tomatoes, Sliced Mushrooms, Chopped Broccoli, Roasted Garlic-Lemon Vinaigrette
- Chili Ginger Soy Tofu** (VN, SESAME): Jasmine Rice, Chopped Broccoli, Shredded Carrots, Green Peas, Sliced Cabbage, Sweet Soy Vinaigrette
- Southwestern Chicken**: Yellow Rice, Avocado, Fire Roasted Corn, Crispy Onions, Bacon Bites, Cilantro Vinaigrette
- Mediterranean Farro** (V, D): Chickpeas, Tomatoes, Cucumbers, Olives, Feta Cheese, Arugula, Tahini Dressing
- Chicken Shawarma** (D): Tabbouleh, White Rice, Pita Crisps, Yogurt Dill Dressing

Salads

- Greek Salad** (V, GF, D): Grilled Chicken, Spinach, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Greek Dressing
- Curried Chickpea** (VN, GF): Romaine Lettuce, Chickpeas, Tomatoes, Cucumbers, Curry Vinaigrette
- Harvest** (VN, GF): Baby Kale, Quinoa, Black Beans, Roasted Vegetables, Lemon Vinaigrette
- Chicken Caesar** (D, E): Grilled Chicken, Romaine, Croutons, Parmesan Cheese, Caesar Dressing
- Napa Valley** (VN, GF): Romaine, Napa Cabbage, Haricot Vert, Grape Tomatoes, Baby Corn, Champagne Vinaigrette
- Thai Tofu** (VN, GF, N): Spinach, Red Cabbage, Edamame, Carrots, Crispy Wonton Strips, Basil, Peanut Dressing
- Root Vegetable** (VN, GF, N): Butternut Squash, Arugula, Pumpkin Seeds, Walnuts, Craisins, Apples, Apple Cider Vinaigrette

BUFFETS



41 Asian*

Edamame Salad (VN, GF, N): Cabbage, Green Onions, Peanuts, Mint, Cilantro, Garlic, Carrot Ginger Dressing (SESAME)

General Tso's Tofu

Ginger Glazed Salmon (GF, SESAME)

Roasted Bok Choy (VN, GF):

Broccoli, Pimentos

Vegetable Fried Rice (VN, GF)

Mango Pudding (V, GF, D)

41 Greek*

Farmer's Salad (V, GF, D):

Romaine, Kalamata Olives, Feta Cheese, Tomatoes, Red Onions, Herb Vinaigrette

Roasted Chicken (GF):

Citrus & Herb Reduction

Athenian Eggplant Moussaka

(V, GF, D): Eggplant, Bechemel Sauce

Fasolakia (VN, GF): Green Beans,

Tomatoes, Onions, Fresh Herbs

Lemon Potato Wedges (VN, GF)

Olive Oil Cake (V, D)

41 Tuscan*

Tri Color Salad (V, GF, N, D): Endive,

Radicchio, Arugula, Goat Cheese,

Candied Walnuts, Cranberries,

Blood Orange Vinaigrette

Chicken Cacciatore (GF)

Mushroom Risotto (VN)

Creamy Sundried Tomato

& Spinach Pasta (V, D)

Roasted Zucchini (VN, GF)

Tiramisu (D)

41 Latin Fusion*

Corn Husk Field Green Salad

(VN, GF): Pico De Gallo, Elote,

Cilantro Lime Dressing

Pollo Guisado (GF): Stewed Chicken

Plantain Lasagna (VN)

Jerk Cauliflower (VN, GF)

Arroz Con Gandules (VN, GF): Rice & Peas

Coconut Flan (D, E)

41 Barbecue*

Potato Salad (V, GF, D)

Mixed Green Salad (VN, GF)

Beef Brisket (GF)

Beyond Beef Burgers (VN)

Kosher Hot Dogs with Traditional Toppings

(E): American Cheese (D), Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish, Mayo

Macaroni & Cheese (V, D)

House-Baked Cookies & Brownies (D, E)

41 Spanish*

Baby Bibb Salad (V, GF, D): Frisée, Radish, Olives, Manchego Cheese, Tomatoes, Sherry Vinaigrette

Rosemary Crusted Chicken Breast

(N): Romesco Sauce

Saffron Tofu Paella (V, GF, D)

Patatas Bravas (V, GF, D)

Fire Roasted Mezcla (VN, GF):

Zucchini, Eggplant, Squash

Flan (D, E)

Additional Entrées are available upon request.

HORS D'OEUVRES



34 One Hour Passed Hors D'Oeuvres* 17 Each Additional Hour

Cold

Roasted Red Beet Hummus (VN, GF): Asparagus

Goat Cheese Crostini (D, V): Fig, Herbs

Roma Tomato Bruschetta (VN):

Basil, Crostini, Balsamic

Eggplant Caponata (VN, GF)

Herbed White Bean Spread (VN, GF):

Chives, Rice Cracker

Tuna Tartare (D, GF):

Wasabi Mayonnaise, Rice Cracker

Mini Lobster Roll (D, E)

Salmon Mousse (D, GF): Chives, Rice Cracker

Maryland Crabmeat Salad (D, GF, E):

Cucumber Cup

Shrimp Cocktail (GF): Cocktail Sauce

Curried Chicken Salad Tartlet (D, H, E): Grapes

Seared Beef Filet (D, E): Horseradish Cream, Crostini

Hot

Truffle Scented Grilled Cheese (V, D)

Cremini Mushroom (VN, GF): Spinach

Spanakopita (D, V, E)

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): Sweet Chili Sauce

Mini Falafel (VN, GF): Tzatziki

Vegetable Tikki (VN): Mango Chutney

Bella Flora Puff (D, V, E): Portobello, Ricotta Cheese

Assorted Mini Quiche (D, V, E)

Four Cheese Arancini (GF, D): Marinara Sauce

French Onion Boules (D, E)

Grilled Shrimp Skewer (GF): Parsley, Garlic

Lobster Bisque Boules (D)

Buffalo Chicken Spring Roll (D, H): Blue Cheese

Chicken And Cheese Quesadilla Cone (D, H)

Thai Chicken Spring Roll (H)

Lemongrass, Ginger, Sweet Chili Sauce

Moroccan Lamb Kebab (GF): Fig, Apricots, Pepper

Franks in a Blanket (E): Spicy Brown Mustard

Mini Lamb Gyro (D): Pita, Tzatziki

Beef Barbacoa Taquito

Reuben Puff (D, E): Spicy Brown Mustard

Cottage Pie (E)

RECEPTION APPETIZERS



8 **Crudit  & Dips**

Select Two (2):

Blue Cheese (D), Ranch (D),
Hummus (V), Dill Yogurt (D)

9 **Bruschetta**

Artichoke & Goat Cheese (D, V)
Traditional Roma Tomato (VN)
Olive Tapenade (VN)

12 **Antipasto**

Assorted Meats & Cheese, Mixed Olives

8 **Grilled Vegetables**

Chipotle Aioli

9 **Domestic Cheese Board**

Assorted Domestic Cheese, Crackers
(Gluten Free Crackers Available Upon Request)

12 **Artisinal Cheese Board**

Selection of Imported Cheeses, Crackers

26 **Mixed Grill**

Select One (1):

Steak, Sausage, Chicken

Grilled Assorted Vegetables

Chimichurri Sauce, Garlic Mojo Sauce

RECEPTION STATIONS



See Next Page for More Options →

26

Sliders (E)

Fingerling Potatoes

Select Three (3):

Black Bean Burger Sliders (VN)

Roasted Mushroom Sliders (VN)

Buffalo Chicken Sliders

Grilled Chicken Sliders

Chicken Parm Slider (D)

BBQ Pulled Pork Slider

Short Rib Slider: Pickled Onions

Meatball Mozzarella Slider (D)

29

Caribbean

Coconut Shrimp

Grilled Jerk Chicken Bites (GF)

Mini Spicy Beef Patties

Grilled Pineapple (VN, GF)

19

Crostini

Select Three (3):

Cherry Tomato, Mozzarella (V, D): Hot Honey

Goat Cheese, Shaved Brussels (V, D): Balsamic

White Bean Spread (VN): Fried Capers

Avocado, Sundried Tomatoes

Roasted Mushroom Medley

Salmon Mousse, Marinated Anchovies:

Dill Basil Pesto

Prosciutto, Shaved Parmesan (D)

Short Rib, Caramelized Onions: Horseradish Aioli (D)

26

Plant Based

Select Three (3):

Local Baby Kale Salad (VN, GF):

Organic Roasted Mushroom, Herbs,

Lemon Infused Olive Oil

Alaskan Cod (VN, GF): Orange Sherry

Wine, Herbs, Petite Heirloom Tomatoes

Spicy & Crispy Peanut Tofu

(VN, N): Green Beans

Fire Roasted Butternut Squash

'Osso Buco' (VN, GF)

29

Sports Bar

Loaded Potato Skins (GF)

Buffalo Chicken Wings (GF):

Carrot Sticks Blue Cheese (D), Celery

Cheddar Jalapeño Poppers (D, V)

Franks in a Blanket (E): Spicy Brown Mustard

29

Dim Sum

Edamame Dumpling (V)

Wild Mushroom Lumpia (VN)

Bao Buns (S): Korean Pork Belly

Coconut Chicken

Shrimp & Lemongrass Potsticker:

Hot Mustard, Sweet Chili Sauce, Soy Sauce

RECEPTION STATIONS



23

Tacos*

Mini Corn Taco Shells / Flour Tortillas

Chipotle Roasted Vegetables

Select Three (3):

Tequila Lime Chicken (H, GF)

Barbacoa Beef (GF)

Pork Carnitas (GF)

Crispy Baja Fish

Toppings to Include:

Roasted Corn Salsa, Cheese, Salsa,
Guacamole, Sour Cream, Pico De Gallo

26

Pasta*

Select Two (2):

Penne Marinara (VN)

Penne Alla Vodka

(V, D): Peas, Onions

Cavatelli Primavera (VN):

Sautéed Garden Vegetables,

Olive Oil, Fresh Basil, Garlic

Tortellini (V, D):

Sundried Tomato Cream Sauce

Cheese Ravioli (V, D): Pesto Sauce

Gluten-Free Option (GF): Tortellini

with any of the sauces above

9

Add Grilled Chicken or Shrimp

26

Risotto (GF, D)*

Select Two (2):

Mushroom Risotto

Butternut Squash Risotto

Parmesan Risotto

Pancetta & Leek Risotto

Short Rib Risotto

31

Asian (S)*

Pan-Seared Pork, Chicken,

Vegetable Dumplings (H, SESAME)

Thai Vegetable Summer Rolls (VN, GF)

Asian Chicken Salad (D, H, SESAME):

Sesame Cone

Beef Negamaki (GF)

Seared Ahi Tuna in Lettuce Leaf Cup

(GF, SESAME): Spicy Cashews, Crispy Rice

Noodles, Napa Cabbage Slaw, Ginger Dressing

35

Carving*

Select One (1):

Roast Sirloin

(GF): Horseradish Cream (D)

Roasted Turkey Breast

(GF): Cranberry-Orange Chutney

Salmon En Croûte

(GF, D): Dilled Crème Fraiche (E)



59 **Two Course Plated Lunch***

Includes one (1) Entrée and Dessert

97 **Three Course Plated Dinner***

Includes one (1) Appetizer, Entrée, and Dessert
Coffee, Decaffeinated Coffee & Tazo Tea

18 **Additional Entrée Selection**

Appetizers

Caramelized Pear Salad (VN, GF, D):

Arugula, Frisée, Radicchio, Spiced Butternut Squash, Pickled Red Onion, Toasted Pumpkin Seeds, Champagne Vinaigrette

Roasted Vegetable Salad (V, GF, D):

Baby Carrots, Baby Zucchini, Asparagus, Beetroot, Baby Spinach, Little Gem Lettuce, Cilantro Pesto, Goat Cheese Stuffed Fig, White Balsamic Vinaigrette

Baby Tuscan Kale Salad (V, GF, D, N):

Roasted Delicata Squash, Dried Cranberries, Candied Walnuts, Granny Smith Apples, Goat Cheese Crumbles, Lemon Dressing

Jumbo Lump Crab Cake (E):

Meyer Lemon Mousseline Sauce, Frisée, Shaved Fennel, Anise, Tarragon, Dill

Butternut Squash Soup (GF, VN)

Lobster Bisque (GF)

Butternut Squash Risotto (V, GF, D): Sage Butter

Mushroom Risotto (V, GF, D)

PLATED ENTRÉES



Vegan

Stuffed Eggplant

(V, GF, D): Quinoa, Zucchini,
Yellow Squash, Peppers, Sweet Potatoes,
Coconut Milk, Curry Sauce

Cauliflower Beefsteak

(VN): Paprika & Turmeric Marinated
Hen of the Woods Mushrooms,
Wheat Berries, Roasted Broccolini,
Heirloom Tomato Glaze

Hoisin Sesame Glazed Tofu

(VN, GF): Scallions, Baby Bok Choy,
Broccoli, Pimento, Jasmine Rice

Beef

Parmesan Crusted Beef Tenderloin

(D): Twice Cooked Potatoes,
Jumbo Asparagus,
Black Trumpet Mushrooms,
Cabernet Reduction

Red Wine Braised Short Rib

(GF, D): Parsnip & Celeriac Mash,
Roasted Tomato Persillade

Rosemary Scented Rack of Lamb

(GF, D): Gratin Dauphinoise,
Summer Vegetable Bayaldi,
Shallot & Lamb Jus

Dessert

Pear Tart (V, D, E)

Classic Crème Brûlée (V, GF, D, E):
Pistachio Tuille, Berries

Lava Cake (VN, E): Rich Dark
Chocolate Filling,
Caramel Sauce

New York Cheesecake (V, D, E)

**Raspberry And Passion Fruit Raw
Cake** (VN, N): Almond Crust

Carrot Cake (V, D, N, E):
Cream Cheese Frosting

Lemon Meringue Tart (V, D, E):
Red Berry Coulis

Opera Torte (V, D, N, E): Espresso
Soaked Almond Sponge Cake,
Chocolate Ganache, Coffee
Butter Cream, Mixed Berry Sauce

Pistachio Panna Cotta (V, GF, D)

Cinnamon Panna Cotta (V, GF, D):
Apple Compote

Seafood

Red Snapper

(GF, D): Romanesco Puree, Romanesco Florets,
Kumquat Confit, Saffron Beurre Blanc

Sautéed Branzino Fillet

(GF): Brussels Sprouts Chiffonade,
Poppy Seeds, Parsnip Puree,
Scallions, Sweet Garlic, Piperade

Baked Atlantic Halibut

(GF): Marinated Beluga Lentils,
Baby Bok Choy, Chili Lime Sauce

Chestnut Crusted Roasted Salmon

(GF, N): Tri-Color Cauliflower, Parsnip Puree,
Lollipop Kale, Honey Mustard Sauce

Chicken

Seared French Breast of Chicken

(GF, D): Pommes Anna, Broccolini,
King Oyster Mushroom Velouté

Maple & Sage Glazed Chicken Breast

(GF): Sweet Potato Puree, Haricot Vert,
Carrot Bundle, Cranberry Sauce

Herb Crusted Baked Chicken Breast

(GF): Butternut Squash Two Ways,
Braised Red Cabbage, Orange Reduction

BEVERAGES

Packages

- 24

All Day Beverage:
Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Flavored Seltzer, Soft Drinks, Water
Up to Eight (8) Hours
- 14

Half Day Beverage:
Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Flavored Seltzer, Soft Drinks, Water
Up to Four (4) Hours

By the Gallon

Select One (1):

- 68

Coffee
- 68

Decaf Coffee
- 68

Assorted Tea
- 68

Hot Chocolate
- 68

Apple Cider (Hot or Cold)
Milk, Cream, Sugar & Sweeteners
Serves 16 Guests

By 5 Gallons

Select One (1):

- 68

Iced Tea
- 68

Lemonade
- 40

Iced Water
- 54

Fruit Infused Water
- 50

Hot Water
Serves 60 Guests

40

Premium Bar

Three (3) Hour Package

Top Shelf Liquors:
Full Fruit Garnishes, Mixers, Assorted Domestic
& Imported Beers, House Red, White, & Sparkling
Wine, Soft Drinks, Tonic, Assorted Flavored Seltzer

10

Additional Hour

29

Limited Bar

Three (3) Hour Package

Assorted Domestic & Imported:
Beers, House Red, White, & Sparkling Wine,
Soft Drinks, Assorted Flavored Seltzer

5

Additional Hour

À La Carte

- 4.50

Soft Drinks
Coke, Diet Coke, Sprite,
Ginger Ale, Assorted Flavored Seltzer
- Sparkling Water**
- Bottle of Water**
- 10

Martinelli's Apple Cider

Alcoholic Beverages

- 36

House Red/White Wine
- 36

House Sparkling Wine
- 9.50

Imported Bottled Beer
- 8.50

Domestic Bottled Beer

Iced Lemonade Flavors Are Available Upon Request.

*Bartender required for alcohol service. All events outside Lerner Hall require an Alcohol Permit
at \$75 per bar. Alcohol requests must be submitted no later than 15 days prior to the event date.*



STAFFING & ADDITIONAL FEES

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.

CHINA SERVICE

China Service orders require a rental fee based on your event needs.

DISPOSABLES

Disposable orders require a Green Fee of \$1.95 per person.

STAFFING FEES

Events with more than 50 guests may require waitstaff, based on your menu and event details.

All hot food (buffets, premium receptions) require Waitstaff.

All events with bar service or alcohol require Bartenders.

Additional staff, such as uniformed chefs or sanitation, may be required based on your event details.

WAITSTAFF

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours

BARTENDER

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours

SANITATION/ DISHWASHER

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours

UNIFORM CHEF

- 64 Per Hour: Minimum of Six (6) Hours
- 96 Premium Hours | Per Hour: Over Eight (8) Hours
- 128 Holiday Hours | Per Hour: Minimum of Six (6) Hours