



**COLUMBIA EVENT MANAGEMENT**  
SPRING/SUMMER MENU



## 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 benefits 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
- (VN) Vegan
- (GF) Gluten Free
- (N) Contains Nuts
- (D) Contains Dairy
- (H) Halal

## CONTACT

Alfred Lerner Hall | 2920 Broadway  
212-854-5800 | [Eventmanagement.columbia.edu](http://Eventmanagement.columbia.edu)

# BREAKFAST BUFFET

Minimum of 15 Guests



## 28 Continental

**House-Baked Pastries:** Croissants (D), Danish (D), Muffins

**Locally Sourced Bagels:** Cream Cheese, Fruit Preserves, Butter

## 31 Executive

**House-Baked Pastries:** Croissants (D), Danish (D), Muffins

**Locally Sourced Bagels:** Cream Cheese, Fruit Preserves, Butter

**Individual Plain & Fruit Yogurt** (D)

**Smoked Salmon Platter:** Red Onions, Cucumber,  
Sliced Tomatoes, Capers, Sour Cream (D)

## 35 American\*

**House-Baked Pastries:** Croissants (D), Danish (D), Muffins

**Locally Sourced Bagels:** Cream Cheese, Fruit Preserves, Butter

**Individual Plain & Fruit Yogurt** (D)

**Fluffy Scrambled Eggs**

**Smoked Bacon** (GF)

**Chicken Sausage** (H, GF)

**Home Fries** (VN, GF)

## 35 Mediterranean\*

**Sliced Ham, Turkey, Prosciutto**

**Sliced Selection of Cheeses** (V, D)

**Sliced Variety of Breads** (V): Sourdough, French Bread, Multigrain

**Sliced Cucumbers & Tomatoes** (VN)

**Chilled Grilled Vegetables** (VN): Herbs

**Mini Assorted Quiche** (D)

**Greek Yogurt** (V, D)

**Muesli, Seasonal Berries**

**Hard Boiled Eggs**

### Provided with any of the Buffets

Local & Seasonal Fruit

Chilled Juice: *Select Two (2):*

Orange, Cranberry, Apple

Coffee, Decaffeinated Coffee

Tazo Tea Selections, Iced Water

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# BREAKFAST ENHANCEMENTS

## By the Dozen

- 44 **Locally Sourced Bagels:**  
Cream Cheese, Fruit Preserves, Butter
- 42 **Mini Pastries:**  
*Select One (1):*  
Croissant, Danish, Muffin
- 42 **Cinnamon Rolls**
- 64 **Spinach Croissants**
- 64 **Ham and Cheese Croissants**
- 44 **Large Seasonal Muffins:**  
*Select One (1):*  
Pumpkin, Lemon,  
Apple Cinnamon, Chocolate
- 42 **Warm Oatmeal Croquettes:**  
*Select One (1):*  
Maple Brown Sugar, Blueberry
- 30 **Whole Fruit:**  
*Select One (1):*  
Oranges, Bananas, Apples, Clementines
- 14.50 **Hard Boiled Eggs**

## Yogurt Station

*Minimum 25 guests*

**Toppings:** Dried Cranberries,  
Toasted Almonds (N), House-Made Granola,  
Candied Pecans (N), Seasonal Berries

*Parfaits for under 15 guests*

*Vegan yogurt available upon request*

## 14 Sliced Seasonal Fruit

## 17 NY Bagel Station

*Minimum 12 guests*

### Smoked Salmon

#### Plain & Everything Locally Sourced Bagels:

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

## 3 Add Whitefish Salad

## 14.50 Omelet Station\*

*Minimum 25 guests*

### Whole Eggs & Egg Whites

*Vegan eggs available upon request*

#### Proteins:

*Select Two (2):*

Ham, Bacon, Turkey Bacon,  
Chicken Sausage (H), Plant Based Sausage

**Toppings:** Mushrooms, Tomatoes, Onion,  
Bell Peppers, Spinach, Scallions, Cheddar,  
Feta, Swiss

## 13 Oatmeal Bar

**Made with Oat Milk** (VN)

**Toppings:** Raisins, Brown Sugar, Honey,  
Toasted Almonds (N), Candied Pecans (N)

## 9 Breakfast Empanadas

**Egg, Sausage, & Cheddar** (D)

## 16 Mixed Berry Salad

## 12 Individual Frittata (GF)

*Select One (1):*

**Broccoli & Cheddar** (V), **Spinach  
& Artichoke** (V), **Lorraine**

## 12 Individual Quiche

*Select One (1):*

**Broccoli & Cheddar** (V), **Spinach  
& Artichoke** (V), **Lorraine**

## 9 Breakfast Proteins

*Select One (1):*

**Pork Sausage, Chicken Sausage** (H),  
**Plant-Based Sausage, Bacon**

## 11 Avocado Toast (V)

**Smashed Avocado on Fresh Bread  
& Gluten-Free Bread:** Radishes,  
Sundried Tomatoes, Arugula, Pepper Flakes,  
Everything Seasoning, Pico de Gallo

## 12 Breakfast Sandwich

*Select Two (2):*

**Bacon, Egg, & Cheese** (D)  
**Sausage, Egg, & Cheese** (D)  
**Chicken Sausage, Egg, & Cheese** (D, H)  
**Plant Based Sausage, Egg, & Cheese**

*Select One (1):*

**Bagel, Wrap, or Croissant**

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# BREAKS



## 26 Traditional Break (V)

Fruit & Yogurt Parfait (V, GF, D)  
Marbled Yogurt Loaves (D)  
Flourless Chocolate Brownies (V, GF)  
Coffee, Decaffeinated Coffee,  
Tazo Tea Selections

## 26 Summer Break (V)

Warm Soft Pretzels: Cheddar Cheese Dip (D),  
Spicy Mustard  
White Cheddar Popcorn (D)  
Assorted Petite Cupcakes (D)  
Assorted Candies: Gummy Bears, Mini Hershey Bars,  
M&M's, Starburst, Reese's Peanut Butter Cups (N)  
Lemonade & Iced Tea

## 26 Tea Time Break (V)

Pain au Chocolat (D)  
Salmon & Cheese Pinwheels (D)  
Blueberry Scones (D)  
Tazo Tea Selections

## 26 Chips & Dips Break (V)

Guacamole (VN)  
Salsa  
Texas Caviar: Corn, Beans, Peppers  
Tortilla Chips  
Iced Tea

## 26 Spring Break (V)

Sliced Zucchini Bread (D)  
Chickpea Salad (GF): Cucumbers,  
Tomatoes, Onions, Peppers, Lemon  
Vinaigrette, Grilled Ciabatta  
Cherry Blossom Tarts (D)  
Raspberry Lemonade

## 26 Energize Break (V)

Sun Butter Protein Bites (GF)  
Avocado Chocolate Chia Pudding (V, GF)  
Greek Yogurt Granola Honey Parfaits (D)  
Fresh Squeezed Seasonal Juice

## 26 Chef's Garden Break (VN)

Fresh Crudité: Carrots, Celery, Cherry  
Tomatoes, Cauliflower, Broccoli  
Individual Hummus Containers (VN, GF)  
Tahini Dip (VN, GF)  
Baba Ghanoush (VN, N, GF)  
Tapenade (VN, GF)  
Pita Chips  
Cucumber & Lemon Infused Water

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# SAVORY & SWEET



- 7 **Individual Greek Yogurt**
- 14 **Sliced Seasonal Fruit**
- 6 **House-Baked Cookies**
- 6 **Brownies & Blondies**
- 6 **Fudgy Brownies** (GF)
- 5 **Premium Granola Bars** (V)

- 5 **Ice Cream Bars**  
Novelty Ice Cream Bars,  
Ice Cream Cups, & Fruit Bars (VN)
- 425 **Ice Cream Cart**

- 21 **Ice Cream Sundaes**  
*Select One (1):*  
**Chocolate, Vanilla, Strawberry Ice Creams**  
*Vegan sorbet available upon request*  
**Toppings:** Sprinkles, Chocolate Chips,  
Crushed Oreos, Chocolate Sauce,  
Whipped Cream (D)

- 22 **Tea Sandwiches**  
*Select Two (2):*  
**Deviled Eggs** (V): Arugula  
**Smoked Salmon** (D): Cream Cheese  
**Smoked Turkey:** Cranberry Spread  
**Cucumber** (V, D): Boursin Cheese  
**Roasted Eggplant** (VN): Hummus  
**Curried Chicken Salad** (D, H)

## By The Dozen

- 44 **Patisserie** (D):  
*Select One (1):*  
Madeleines or Palmiers
- 48 **Dolci** (D):  
*Select One (1):*  
Pignoli (N) or Butter Cookies  
& Rainbow Cookies (N)
- 48 **French Macarons** (N)
- 38 **Yogurt Loaf** (D):  
*Select One (1):*  
Lemon, Marble, Banana, Cranberry Nut (N)
- 38 **Petite Fruit Tarts**

## 18 Assorted Pinwheel Bites

- Select Two (2):*  
**Ham** (D): Cheddar, Garlic Aioli  
**Salmon** (D): Cream Cheese, Dill  
**Beef** (D): Horseradish Cream  
**Smoked Turkey** (D): Apple, Arugula,  
Herbed Cream Cheese  
**Oven-Roasted Turkey** (D): Spinach,  
Roasted Turkey, Herbed Cream Cheese  
**Smoked Curried Eggplant** (VN)  
**Roasted Pepper** (VN): Sundried Tomato,  
Baby Spinach

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# SANDWICHES, GRAIN BOWLS & SALADS

Minimum of 100 Guests for a Combo  
Minimum of 20 Guests for a Buffet



## Columbia Combos

Served in Paper Bags

- 23 **Classic Sandwiches:** *Select Three (3)*
- 23 **Classic Grain Bowls or Salads:** *Select Three (3)*  
Selections on Page 9

**Provided with any of the Combos**  
House-Baked Chocolate Chip Cookie  
Whole Apple  
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 (VN, GF)
- Greek Orzo with Confetti Vegetables (VN)
- Roasted Quinoa with Cranberries, Arugula (VN, GF)
- Roasted Brussels Sprout Caesar (V, D)
- BBQ Chickpeas (VN, GF)

**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)*

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# 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

**Mizuna** (VN, N): Almond & Garlic Spread, Tomatoes, Red Onions, Carrots, Avocado, Cucumbers, Alfalfa Sprouts, Wrap

### Poultry

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

**Green Goddess Sandwich** (H): 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 Curry Turkey** (D): Mozzarella, Black Olives, Curry Mayo, Spinach Wrap

### Beef/Pork

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

**Sliced Asian Pork Loin**: Sweet Chili Sauce, Asian Slaw, Kaiser Roll

**Black & Blue Sandwich** (D): Sliced Roast Beef, Caramelized Onions, Blue Cheese Crumble, Cracked Black Pepper, Buttery Brioche Roll

### Seafood

**Shrimp Salad** (D): 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

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

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

### Poultry

**Grilled Chicken BLT** (H, D): Gruyère, Bacon, Tomatoes, Lettuce, Garlic Aioli, Ciabatta

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

**Sliced Turkey Breast** (D): Cheddar Cheese, Bacon, Avocado, Tomatoes, Sourdough

### 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

**Rustic Ham & Cheese** (D): Caramelized Onions, Swiss Cheese Dijon Mustard, Sautéed Peppers, Pickle, French Baguette

### Seafood

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

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

# GRAIN BOWLS & SALADS

## GOURMET

### Grain Bowls

**Citrus Glazed Salmon** (SESAME, GF): Quinoa, Roasted Carrots, Broccolini, Avocado Slices, Orange Segments, Toasted Sesame Seeds

**Lamb Meatballs** (D): Brown Rice, Roasted Zucchini, Cherry Tomatoes, Fresh Spinach, Crumbled Feta, Chopped Parsley, Yogurt Tahini Cumin Sauce with Lemon

**Pan Fried Shrimp** (GF): Jasmine Rice, Sliced Mushrooms, Shredded Carrots, Avocado, Sliced Almonds, Chimichurri

**Chicken Carnitas** (GF, H): 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

### Salads

**Roasted Salmon** (GF): Sugar Snap Peas, English Peas, Arugula, Mint Leaves, Lemon Zest, Dijon-Mustard Dressing

**Zesty Shrimp** (GF): Grapefruit, Orange, Avocado Slices, Butter Lettuce, Red Onion, Toasted Almonds, Refreshing Citrus Dressing

**BBQ Chicken** (GF, D, H): Mixed Greens, Baby Kale, Avocado, Roasted Carrots, Radish, Sunflower Seeds, Dill Ranch Dressing

**Chicken Pesto** (H): Spinach, Roasted Broccoli, Tomatoes, Garlic Croutons, Red Pepper and Basil Pesto Vinaigrette

**Chipotle** (GF, D): Romaine, Kale, Black Beans, Steak, Tomatoes, Corn, Pepper Jack Cheese, Corn Tortilla Strips, Chipotle Caesar Dressing

**Cobb** (H, GF): 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

**Lemon Herb Chicken** (H): Farro, Asparagus, Snap Peas, Radishes, Baby Arugula, Lemon Zest, Honey-Mustard Dressing

**Spring Tofu** (VN): Barley, Peas, Shaved Fennel, Cucumber Ribbons, Mint, Basil, Pickled Red Onions, Rice Vinegar Dressing

**Quinoa Grilled Chicken** (H, 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** (H): Yellow Rice, Avocado, Fire Roasted Corn, Crispy Onions, Bacon Bites, Cilantro Vinaigrette

**Chicken Shawarma** (H, D): Tabbouleh, White Rice, Pita Crisps, Yogurt Dill Dressing

### Salads

**King Oyster Mushrooms** (GF, VN, V): Sugar Snap Peas, English Peas, Arugula, Mint Leaves, Lemon Zest, Dijon-Mustard Dressing

**Smoked Salmon**: Boston Lettuce, Cucumber, Radishes, Capers, Dill, Cream-Cheese Vinaigrette.

**Strawberry Chicken** (H, N, GF, D): Mixed-Spring Greens, Strawberries, Bulb Fennel, Toasted Pistachios, Goat Cheese, Balsamic Vinaigrette

**Greek Salad** (H, 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

**Chicken Caesar** (D, H): Grilled Chicken, Romaine, Croutons, Parmesan Cheese, Caesar Dressing

**Thai Tofu** (VN, GF, N): Spinach, Red Cabbage, Edamame, Carrots, Crispy Wonton Strips, Basil, Peanut Dressing

# BUFFET

All Buffets Include  
Local & Seasonal Fruit

Minimum of 20 Guests



3

## Bread Service

Selection of Rolls, Butter, & Olive Oil

- 59 **Italian\***  
**Caesar Salad** (V, D): Romaine, Croutons, Parmesan Cheese, Caesar Dressing  
**Asparagus Risotto** (V, D, GF)  
**Burst Cherry Tomato Chicken**  
(H, GF): Garlic, Basil  
**Basil Pesto Pasta Primavera** (VN)  
**Roasted Summer Squash** (VN, GF)  
**Cannoli** (D)

- 59 **Southwestern\***  
**Charred Corn Salad** (GF)  
**Roasted Vegetable Medley** (VN, GF)  
**Sliced Mojo Boneless Chicken** (GF, H)  
**Fajita Toppings:** Pico De Gallo, Cheese (D), Jalapeño, Guacamole, Sour Cream (D)  
**Flour Tortillas, Salsa, & Tortilla Chips**  
**Shishito Peppers** (V)  
**Cilantro Lime Rice** (D)  
**Tres Leches Cake** (D)

*Gluten-free tortillas available upon request*

- 59 **Mediterranean\***  
**Greek Salad** (V, D): Romaine, Tomatoes, Onions, Kalamata Olives, Feta Cheese, Cucumbers  
**Plaki** (VN, GF): Gigante Beans, Garlic, Spicy Tomato Broth, Celery, Carrot  
**Oregano Boneless Chicken** (H, GF): Capers, Roasted Garlic  
**Meyer Lemon Kritharaki** (V, D): Orzo, Cucumber, Chickpeas, Onions, Feta, Baby Bell Peppers, Lemon Vinaigrette  
**Blistered Tomatoes & Roasted Cauliflower** (VN)  
**Baklava** (V, D, N)

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- 59 **French\***  
**Cauliflower Salad** (V, GF): Tomatoes, Cucumbers, Onions, French Mustard Dressing  
**White Bean and Tomato Cassoulet** (V, GF)  
**Grilled Chicken with Vierge Sauce** (H, GF): Olive, Tomato, Lemon, Olive Oil, Fresh Herbs  
**Sautéed Parsley Potatoes** (V, GF): Garlic  
**Haricots Verts Almondine** (VN, GF, N):  
**Tarte Aux Pommes**

- 59 **Barbecue\***  
**Potato Salad** (V, GF, D)  
**Mixed Green Salad** (VN, GF)  
**Beef Burgers** (GF)  
**Beef Brisket** (GF)  
**Beyond Beef Burgers** (VN)  
**Kosher Hot Dogs with Traditional Toppings:** American Cheese (D), Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish, Mayo  
**Corn on the Cob** (V, GF)  
**Macaroni & Cheese** (V, D)  
**House-Baked Cookies & Brownies** (D)

- 59 **Americana\***  
**Wedge Salad** (D, GF): Blue Cheese, Bacon, Tomatoes, Pickled Red Onions  
**Poblano Stuffed Pepper** (VN, GF): Roasted Eggplant, Quinoa, Fire Roasted Tomato Sauce  
**Roasted Herb Chicken** (H, GF)  
**Potato Wedges** (V, GF)  
**Grilled Mini Bell Peppers** (VN, GF): Zucchini, Tri-Color Cauliflower  
**Apple Pie** (D, V)

*Additional Entrées and Barbecue options are available upon request.*

# BUFFET

All Buffets Include  
Local & Seasonal Fruit

Minimum of 20 Guests



3

## Bread Service

Selection of Rolls, Butter, & Olive Oil

## 57 Build Your Own Salad or Grain Bowl Bar\*

### Step 1 – Base

Select Two (2):

#### House Greens

Arugula, Green Leaf, Romaine, & Radicchio

#### Baby Spinach

#### Organic Spring Mix

#### Chopped Tuscan Kale

#### Iceberg Lettuce

#### Lentils

#### Quinoa

#### Farro

#### White Rice

#### Chickpeas

### Step 2 – Your Proteins

Select Four (4):

#### Poached Shrimp

#### Grilled Chicken (H)

#### Chipotle Chicken (H)

#### Diced Turkey

#### Diced Ham

#### Shredded Tuna

#### Grilled Tofu

#### Hard-Boiled Eggs

### Step 3 – Toppings

Select Eight (8):

#### Black Beans

#### Chickpeas

#### Grape Tomatoes

#### Grilled Seasonal Vegetables

#### Olives

#### Red Onions

#### Roasted Sweet Potatoes

#### Shredded Carrots

#### Sliced Cucumbers

#### Avocado

#### Diced Cranberries

#### Local Chopped Apples

#### Orange Segments

#### Raisins

#### Bacon

#### Croutons

#### Walnuts (N)

#### Crumbled Blue Cheese (D)

#### Feta Cheese (D)

#### Shredded Cheddar (D)

### Step 4 – Dressings

Select Three (3):

#### Italian

#### French

#### Homestyle Ranch

#### Creamy Caesar

#### Blue Cheese

#### Balsamic Vinaigrette

#### Olive Oil & Red Wine Vinegar

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# SUSTAINABLE LIVING

All Buffets Include  
Local & Seasonal Fruit

Minimum of 20 Guests



3

## Bread Service

Selection of Rolls, Butter, & Olive Oil

Enjoy a curated menu of local and sustainable dishes and give back to our planet and our community. Sustainable Living Buffets are about 60% reduction in carbon footprint from standard buffets.

### 65 Plan 2030 Buffet\*

#### Roasted Quinoa Salad (VN, GF):

Baby Tuscan Kale, Tri-color Quinoa, Avocado, Cherry Tomato, Creamy Tahini Dressing

#### Curried Cauliflower Salad (VN, GF):

Grape, Roasted Corn

#### Farro & Apple Salad (VN):

Farro, Arugula, Radicchio, Honey Crisp Apple, Medjool Date, Roasted Mushroom, Heirloom Cherry Tomato, Apple Cider Vinegar

#### Grilled Spiced Tofu (D, VN, GF):

Mango Salsa

#### Tri-Color Roasted Potatoes (VN, GF)

#### Roasted Broccoli (VN, GF):

Sundried Tomatoes, Garlic

#### Coconut Rice Pudding (V, GF)

### 70 Blue Buffet\*

#### White Asparagus (D, GF):

Endive, Radicchio, Green Onion, Citrus Creamy Dressing

#### Heirloom Tomato Salad (VN, GF):

Basil, Red Onions, White Balsamic

#### Chilled White Gazpacho (N, GF):

Almond, White Grapes, Cucumber, Mint, Lemon Zest

#### Meyer Lemon Roasted Chicken Breast

(H, GF): Garlic, Thyme, Rosemary

#### Pan Roasted Sea Bass (GF):

Heirloom Tomato and Corn Salsa

#### Organic Summer Squash Medley (D, GF):

Tri-color Baby Carrots, Olive Oil

#### Pea & Asparagus Risotto (V, GF)

#### Pannacotta (D, GF)

#### Sustainable Living Buffets Use Local Farms:

Satur Farm, Long Island, NY | Lancaster Farm Fresh, Lancaster County, PA | Pearl River, NY Murray's Chicken/ South Fallsburg, NY | RI Mushroom Co. West Kingston, RI | Norwich Meadows Farm, NY | Red Jacket Orchards, Geneva, NY | Ronny Brook Dairy, Ancramdale, NY | Ocean Box, NY

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# HORS D'OEUVRES

Minimum of 25 Guests



## 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

**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)

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

**Maryland Crabmeat Salad** (D, GF):

Cucumber Cup

**Shrimp Cocktail** (GF): Cocktail Sauce

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

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

### Hot

**Truffle Scented Grilled Cheese** (V, D)

**Cremini Mushroom** (VN, GF): Spinach

**Spanakopita** (D, V)

**Phyllo Triangle** (D, V): Honey, Goat Cheese

**Vegetable Samosa** (VN): Mango Chutney

**Roasted Vegetable Skewer**

**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): Portobello, Ricotta Cheese

**Assorted Mini Quiche** (D, V)

**Four Cheese Arancini** (GF, D): Marinara Sauce

**Grilled Shrimp Skewer** (GF): Parsley, Garlic

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

**Chicken and Cheese Quesadilla Cone** (H, D)

**Thai Chicken Spring Roll** (H): Lemongrass, Ginger,

Sweet Chili Sauce

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

**Franks in a Blanket**: Spicy Brown Mustard

**Mini Lamb Gyro** (D): Pita, Tzatziki

**Beef Barbacoa Taquito**

**Reuben Puff** (D): Spicy Brown Mustard

**Pastrami & Whole Grain Mustard Spring Roll**

**Steak au Poivre Skewer** (D, GF):

Green Peppercorn Sauce

**BBQ Pulled Pork Bite**

#### \*ATTENDANT IS REQUIRED

Dietary Identification (V) Vegetarian | (VN) Vegan | (GF) Gluten Free | (N) Contains Nuts | (D) Contains Dairy | (H) Halal

# RECEPTION APPETIZERS



## 8 **Crudité & Dips**

*Select Two (2):*

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

## 12 **Bruschetta**

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

## 19 **Crostini**

*Select Three (3):*

**Peaches & Pepitas  
Fig & Prosciutto  
Heirloom Tomato: Avocado,  
Goat Cheese Crumbles  
Avocado, Sundried Tomatoes (VN)  
Roasted Mushroom Medley (VN)  
Salmon Mousse (D): Dill Pesto  
Short Rib: Caramelized Onions,  
Horseradish Aioli (D)**

## 25 **Artisinal Cheese Board**

**Selection of Imported Cheeses,  
Honeycomb, Figs, Dried Fruits, Nuts (N)**

## 26 **Greek**

**Farmer's Salad (D, V): Romaine, Tomatoes,  
Kalamata Olives, Feta Cheese, Red Onion  
Chicken Souvlaki (H)  
Pita, Tzatziki, Hummus (D, V)  
Spanikopita (D, V)  
Honey & Goat Cheese Phyllos (D, V)**

## 26 **Mixed Grill**

*Select One (1):*

**Steak, Sausage, Chicken (H)  
Grilled Assorted Vegetables  
Chimichurri Sauce, Garlic Mojo Sauce**

# RECEPTION STATIONS

Minimum of 25 Guests



## 26 Sliders

**Fingerling Potatoes** (VN, GF)

*Select Three (3):*

- Beef Slider**
- Black Bean Sliders** (VN)
- Roasted Mushroom Sliders** (VN)
- Buffalo Chicken Sliders** (H)
- Chicken Parm Slider** (D, H)
- BBQ Pulled Pork Slider**
- Short Rib Slider:** Pickled Onions
- Meatball Mozzarella Slider** (D)

## 29 Caribbean

**Coconut Shrimp**

**Grilled Jerk Chicken Bites** (H, GF)

**Mini Spicy Beef Patties**

**Grilled Pineapple** (VN, GF)

## 29 Antipasti

**Prosciutto, Soppresata**

**Parmigiano Reggiano, Bocconcini** (D, GF)

**Medley of Pickled & Hot Peppers** (VN, GF)

**Marinated Artichoke Hearts** (VN, GF)

**Marinated Olives** (VN, GF)

**Roasted Eggplant** (VN, GF)

**Artisanal Breads**

## 26 Sustainable Living

*Select Three (3):*

- Green Tomato Salad** (VN, GF): Arugula, Peppers, Caramelized Onions
- Pan-Fried Sesame Tofu** (VN)
- Buffalo Cauliflower** (VN, GF)
- Miso Creamy Polenta** (VN, GF): Roasted Vegetables
- Wild Cod Tikka Masala** (D): Naan Bread

## 29 Sports Bar

**Loaded Potato Skins** (GF)

**Buffalo Chicken Wings** (H, GF): Carrot Sticks Blue Cheese (D), Celery

**Cheddar Jalapeño Poppers** (D, V)

**Franks in a Blanket:** Spicy Brown Mustard

## 29 Tapas

**Roasted Red Peppers** (VN, GF): Olives, Red Pepper Flakes

**Serrano Ham & Manchego Cheese** (D, GF)

**Duck Confit** (GF)

**Smoked Dried Chorizo** (D, GF): Stuffed Olives, Blue Cheese

**Seafood Ceviche** (GF)

**Honey Spiced Dried Beef** (GF): Pâté, Cippolini Onions, Balsamic Vinegar

**Pork Belly Satay** (GF)

**Crostini**

### \*ATTENDANT IS REQUIRED

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# RECEPTION STATIONS

Minimum of 50 Guests  
CHEF ATTENDANT REQUIRED



- 23 **Tacos\***  
**Mini Corn Taco Shells / Flour Tortillas** (GF)  
**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\***  
**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

## \*ATTENDANT IS REQUIRED

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# SHOW KITCHEN RECEPTION

Minimum of 50 Guests  
CHEF ATTENDANT REQUIRED



Show Kitchens are an elevated chef's table reception experience.  
Our chef attendants custom craft these dishes and serve in small plates for guests.

## 39 **Spice Market** (V) \*

**Daal Quatro** (VN, GF)  
**Tikka Masala With Paneer** (V, GF)  
**Saag Potatoes** (V, GF)  
**Tandoori Cauliflower** (V, GF)  
**Baby Tuscan Kale Salad**  
(VN, GF): Raisin, Cucumber, Tomato,  
Cilantro, Red Onion, Chickpeas, Mango,  
Quinoa, Tamarind Chutney  
**Naan Bread**  
**Dipping Sauces:** Mint, Tamarind

## 39 **Churrascaria** \*

Select Two (2) Skewers:

**Steak** (GF)  
**Sausage** (GF)  
**Chicken** (H, GF)  
**Grilled Vegetables** (VN, GF)

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**Pao De Queso**  
**Jollas Del Mar Ceviche**  
**Batatas Tricolores** (VN, GF)

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**Sides:**  
Pickled Onions, Caramelized Onions  
(VN, GF), Chimichurri Sauce (VN, GF)

## 9 **Add Additional Skewer**

## 39 **Maison Française** \*

**French Cheese Board**  
(D, GF): Artisanal Breads  
**Raclette Station**  
(D, GF): Steamed Potatoes  
**Charcuterie**  
**Cornichons**  
**Légumes Marinés** (VN, GF):  
Cauliflower, Peppers,  
Carrots, Onions, Cucumbers

## 39 **Mercado Español** \*

**Paella Valenciana**  
**Patatas Bravas**  
Select Two (2) Tapas:  
**Spanish Tomato Salad** (VN, GF):  
Citrus Fennel Marinated Olives  
**Blistered Padron Peppers** (VN, GF)  
**Clams Sherry** (GF)  
**Serrano Ham** (GF):  
Tri-Color Heirloom Tomatoes  
**Marinated Octopus** (GF): Black Garlic

## 5 **Add Additional Tapas**



## 59 **Two Course Plated Lunch\***

Includes one (1) Entrée and Dessert  
*Dinner Rolls & Butter*

## 97 **Three Course Plated Dinner\***

Includes one (1) Appetizer, Entrée, and Dessert  
Coffee, Decaffeinated Coffee & Tazo Tea  
*Dinner Rolls & Butter*

## 18 **Additional Entrée Selection**

## **Appetizers**

### **Red & Golden Beet Salad (D):**

Humboldt Fog Goat Cheese, Pickled Shallots,  
Fresh Herbs, Radicchio, Frisée, Sherry Vinaigrette

### **Heirloom Tomato & Cucumber Salad:**

Red Onions, Basil, Parsley Croutons, Scallions,  
Dill, Olive Oil, Lemon Juice, Balsamic Glaze

### **Hamachi Cucumber Roll (D, N, GF):**

Pistachio Cream, Watercress, Watermelon, Radish,  
Heirloom Tomato Dressing

### **Burrata Salad (D, GF):**

Heirloom Tomatoes, Arugula, Basil, Balsamic Glaze,  
Olive Oil

### **Roasted Vegetable Salad (GF, V, D):**

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

### **Classic Gazpacho**

### **Jumbo Lump Crab Cake (D):**

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

### **Asparagus and Pea Risotto (V, D, GF):**

Sage Butter

### **\*ATTENDANT IS REQUIRED**

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# PLATED ENTRÉES



## Vegan

**Eggplant Rollatini** (GF): Soft Tofu, Plant-Based Cheese, Breadcrumbs, Smashed Herbed Chickpeas, Smoked Tomato and Oregano Sauce, Spinach

**Lemon Marinated Grilled Watermelon**

**Beefsteak** (GF): Skillet Fried Corn, Scallions, Plant Based Chorizo, Onions, Bell Peppers, Cilantro, Spicy Pineapple, Ginger Chutney

**Portobello Mushroom Napoleon** (GF): Tomato Provençale, Garlic Breadcrumbs, Baby Spinach, Eggplant

## Beef

**Parmesan-Crusted Beef Tenderloin** (GF): Horseradish-Scented Potato Pureé, Baby Carrot, French Beans Bundle, Cabernet Reduction

**Savory Balsamic & Soy Marinated Beef Filet** (GF, D): Carrot and Ginger Pureé, Baked Jumbo Asparagus, Dijon Cream Sauce

**Rosemary Crusted Loin of Lamb** (D): Morel Stuffed Artichoke, Roasted Tomato, Mint Gastrique

## Dessert

**Passion Fruit Tart** (V, D)

**Apple Tart** (N): Almond Paste, Cinnamon, Puff Pastry

**Fresh Fruit Tart** (V)

**Chocolate Ganache Tart** (V)

**Lavendar Panna Cotta** (V, GF, D)

**New York Cheesecake** (V, D)

**Lemon Meringue Tart** (V, D):

Red Berry Coulis

**Coconut Cake** (V, D, N)

## Seafood

**Pistachio Crusted Salmon** (N): Dijon Mustard, Honey, Roasted Broccolini, Agrumes (Citrus) and Fennel Salad, Citrus Oil

**Poppy Seed Crusted Halibut** (N): Tarragon, English Peas, Concassé, Caulilini, Lobster Velouté

**Seared Red Snapper** (GF): Romanisco Pureé, Florets, Confit, Saffron, Beurre Blanc

**Branzino Grenobloise** (D): Lemon, Capers, Parsley, Croutons, Brown Butter, Greek Lemon Potato, Summer Squash

## Chicken

**Chicken Ballotine** (H): Olives, Figs, Tomatoes, Poached Green and White Asparagus, Lemon-Butter Sauce

**Organic Tarragon Chicken Breast** (H): Fava Bean Concassé (Puree), Rhubarb Gastrique, Baby Carrots

**French Slow Cooked Chicken Breast** (H): Cilantro Pesto, Sautéed Haricot Vert (Green Beans), Black Trumpet Mushroom, Roasted Beets, Tomato and Pepper Coulis

# BEVERAGES

## Packages

- 24 **All Day Beverage:**  
Coffee, Decaffeinated Coffee, Tazo Tea,  
Assorted Flavored Seltzer, Soft Drinks, Water  
Assorted Milks, Cream, Sugar & Sweeteners  
*Up to Eight (8) Hours*
- 14 **Half Day Beverage:**  
Coffee, Decaffeinated Coffee, Tazo Tea,  
Assorted Flavored Seltzer, Soft Drinks, Water  
Assorted Milks, Cream, Sugar & Sweeteners  
*Up to Four (4) Hours*

## By the Gallon

Select One (1):

- 68 **Coffee (Hot or Cold)**
- 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

### Top Shelf Liquors:

Full Fruit Garnishes, Mixers, Assorted Domestic  
& Imported Beers, House Red, White, & Sparkling  
Wine, Soft Drinks, Tonic, Assorted Flavored Seltzer  
*Three (3) Hour Package*

10 **Additional Hour**

## 29 Limited Bar

### Assorted Domestic & Imported:

Beers, House Red, White, & Sparkling Wine,  
Soft Drinks, Assorted Flavored Seltzer  
*Three (3) Hour Package*

5 **Additional Hour**

## À La Carte

### 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 in Lerner Hall are \$5.00 per person. China Service orders outside of Lerner Hall require a rental fee based on your event needs.

### DISPOSABLES

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

### STAFFING FEES

### 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