FAR BEYOND THE PLATE

Catering by CULINART GROUP
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Planning &amp; Policies</td>
<td>2</td>
</tr>
<tr>
<td>Signature Sunrise Starters</td>
<td>4</td>
</tr>
<tr>
<td>Hot Breakfast</td>
<td>4</td>
</tr>
<tr>
<td>A La Carte Breakfast</td>
<td>4</td>
</tr>
<tr>
<td>Sweeter by The Dozen</td>
<td>5</td>
</tr>
<tr>
<td>Salad Lunches</td>
<td>5</td>
</tr>
<tr>
<td>A La Carte Side Salads</td>
<td>5</td>
</tr>
<tr>
<td>Gourmet Sandwiches &amp; Wraps</td>
<td>6</td>
</tr>
<tr>
<td>Sandwich Lunches</td>
<td>6</td>
</tr>
<tr>
<td>Afternoon Breaks</td>
<td>7</td>
</tr>
<tr>
<td>Hot Luncheons</td>
<td>7</td>
</tr>
<tr>
<td>Hot Dinners</td>
<td>8</td>
</tr>
<tr>
<td>Global Flavour</td>
<td>9</td>
</tr>
<tr>
<td>Pizza Villaggio</td>
<td>9</td>
</tr>
<tr>
<td>Entrée Options</td>
<td>10</td>
</tr>
<tr>
<td>Dessert Stations</td>
<td>10</td>
</tr>
<tr>
<td>Reception Appetizers &amp; Platters</td>
<td>11</td>
</tr>
<tr>
<td>A La Carte Beverages</td>
<td>11</td>
</tr>
<tr>
<td>Hors d’Oeuvres</td>
<td>12</td>
</tr>
</tbody>
</table>
The following Catering Guide offers a wide selection of high-quality food and services. At Stony Brook University it is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements at (631) 632-6522 or visit us at sbucatering.catertrax.com.

The CulinArt Catering Promise
The creation of a most memorable and unique event is CulinArt Catering’s singular objective in the design, of unparalleled menus, service and presentation.

If you would like to schedule a meeting to discuss your specific requirements, or if you need additional help in menu planning, our Catering Director is available for personal assistance via email at sbucatering@culinartinc.com or office 631-632-6522.

On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance if this should occur.

Regular Business Hours
The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday-Friday, 7:00am to 7:00pm. Our catering office hours are Monday-Friday, 8:00am to 5:30pm. Certain services (such as china service, tended bars, chef stations, etc.) or catering services executed outside of our normal hours of operations may require service attendance.

Please contact our catering department for more information regarding your specific order.

Guarantees
To create a successful event, we require orders to be placed 72 hours prior to your event date. Your final guest count is needed 48 hours prior to your event date. The final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater.

Order Placement
To ensure quality selections and product availability, we request that functions be scheduled with as much advance notice as possible - at least three business days in advance. Orders placed within 24 hours of your event may be subject to an additional 15% rush charge. We understand that last-minute requests may occur, please call us to discuss your specific catering needs.

Event Locations
Event locations must be reserved prior to the event by the client. Please have your tables ordered. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. To ensure all details are met for your event, a two hour set up and strike time may be required.

Delivery and Set Up
Orders are typically scheduled to be setup 30 minutes prior to the event, unless otherwise noted. Additional fees may be applied for after hour and off-site deliveries. Events that do not require a server present, as well late night and weekends orders, will be picked up the next business day.

Service
Certain events require service staff. To ensure the fluidity of your event, appropriate staffing is arranged by the catering department. Our trained sales representatives can offer suggestions based on your specific event. Service staff is billed for a five (5) hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed for wait staff at $30.00 per hour, per staff member, with a five (5) hour minimum.

Please review the following service staff guidelines and rates:

<table>
<thead>
<tr>
<th>Service Type</th>
<th>Staff Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breaks and Buffets</td>
<td>1 Wait Staff per 50 guests</td>
</tr>
<tr>
<td>Passed Hors d’ Oeuvres</td>
<td>1 Wait Staff per 30 guests</td>
</tr>
<tr>
<td>Served Meals</td>
<td>1 Wait Staff per 10 guests</td>
</tr>
<tr>
<td>Wait Staff / Chef</td>
<td>$30.00 per hour</td>
</tr>
</tbody>
</table>

Equipment
The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that authorized individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.

Service Ware and Linen
Prices per person for basic catering services are inclusive of high quality disposable ware and paper products. High quality plastic wares are available upon request at an additional charge of 1.50 per person. As your selected caterer, we can provide your event with linens for banquet tables and meeting tables. Top cloths for seated tables can be rented for 10.00.

Specialty Linen
A large variety of sizes and patterns of specialty linen are available to make your event extra special. Samples of linen are available upon request and are priced according to your needs.

China Patterns
We are pleased to offer a wide variety of china, flatware and glassware patterns for your events. Samples are available upon request and are priced according to your needs. Please contact the catering department for further information.
Payment
In most cases, paying for your order is as simple as providing a Purchase Order. You may also pay for your order with credit card, cash or check. Checks are to be made payable to CulinArt Group. If you are paying with a credit card, cash or check, a 50% deposit is required when the event is booked and the balance is due 24 hours prior to the event.

Cancellations
All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled within a 24-hour time frame will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday, 8:00am to 5:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking incentives for cancellations due to unforeseen conditions.

Please note:
• All listed prices are per person, unless otherwise noted.
• Standard china service available for $5.00 per person. Additional china patterns available at additional cost. Please contact your sales representative for further details, availability and pricing.
• During regular business hours there is a minimum order of $50.00.
• Prices include delivery, food table/station linens, set up, break down and pick up of food and equipment.
• Certain events (such as china service, tended bars, chef stations, etc.) require additional labor charges.
• For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

Eat Well
We encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.
SIGNATURE SUNRISE STARTERS

**Continental Breakfast**
- 6.75
- choice of three breakfast pastries: donuts, muffins, danish, bagels served with creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea

**Continental Breakfast Plus**
- 8.25
- choice of three breakfast pastries: donuts, muffins, danish, bagels served with fresh fruit and berry salad, creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea

**New York Style Bagel Bar** (10 person minimum)
- 7.95
- assorted bagels with choice of two spreads: regular cream cheese, vegetable cream cheese, maple bacon cream cheese, jalapeño-cilantro cream cheese, or cinnamon-sugar cream cheese served with creamy butter, orange juice, coffee, decaf and tea

HOT BREAKFAST
(20 person minimum)

**Oatmeal Bar**
- 6.25
- brown sugar, raisins, fresh berries, warm apples, cinnamon butter served with fat-free and low-fat milk, coffee, decaf and tea

**Upgrade Your Oatmeal**
- ea 0.55
- diced mango, marscapone cheese, pecans, sliced peaches, dried cranberries, yogurt clusters

**The Scramble**
- 10.50
- scrambled eggs, breakfast potatoes and buttermilk biscuits with your choice of: bacon, pork sausage links or turkey sausage patty, and coffee, decaf and tea

**Upgrade Your Scramble**
- ea 0.75
- spinach, tomato, assorted bell peppers, scallions, mushrooms, cheddar cheese, feta cheese

**The Deluxe Breakfast**
- 13.75
- scrambled eggs, breakfast potatoes, fruit salad, assorted muffins, assorted tea bread with choice of bacon, pork sausage links, turkey sausage patty or ham; served with orange juice, iced water, coffee, decaf and tea
- includes choice of one of the following:
  - french toast
  - multi-grain pancakes
  - buttermilk pancakes
  - cured ham and brussels sprout quiche
  - spinach, mushroom and feta quiche
  - fennel and bacon quiche

A LA CARTE BREAKFAST

**Breakfast Sandwiches**
- ea 4.95
  - Bacon, Egg & Provolone with Wilted Spinach on an English Muffin
  - Hot Chicken & Waffle with Maple Glaze
  - Egg Whites, American, Spinach & Tomato on an English Muffin
  - Egg Whites, Boursin, Avocado, Spinach & Roasted Pepper on Croissant

**French Toast**
- 2.95
- served with butter and syrup

**Multi-grain or Buttermilk Pancakes**
- 2.95
- served with butter and syrup

**Bacon or Sausage**
- 3.95
- sausage available as turkey patty or pork links

**Assorted Breakfast Cereals**
- 2.99
- with 2% and skim milk

**Fresh Fruit Salad**
- 3.25

**Assorted Whole Hand Fruit**
- 1.30

**Fresh Fruit Mosaic**
- 3.29
- sliced fresh fruit and berries

**Add raspberry yogurt dip**
- .95

**Assorted Individual Yogurts**
- 2.25
- including low-fat, light & fit and plain or greek yogurts

**Assorted Greek Yogurt**
- 2.50

**Fruit & Yogurt Parfaits**
- 3.95
- assorted fruit and berries topped with low-fat granola and low-fat yogurt
  (Parfait Bar is also available)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**SWEETER BY THE DOZEN**

- **Cream Puffs** doz 29.95
- **Cannoli** doz 29.95
- **Mini Apple Turnovers** doz 29.95
- **Scones** doz 29.95
- **Dessert Bars** doz 29.95
  - choice of lemon, raspberry or caramel
- **Individual Fruit Tarts** doz 29.95
- **Mini Chocolate Pudding Tarts** doz 29.95
- **Strawberry Shortcake Shooters** doz 29.95
- **Mini Napoleons** doz 29.95
- **Mini Cheesecakes** doz 29.95

- **Brownies** doz 19.50
  - choice of traditional, chocolate chip, cheesecake, cookie dough or blondie
  - (contains nuts)
- **Breakfast Tea Bread** (serves 12) ea 19.95
  - choice of banana nut, lemon-poppy or cranberry-orange
- **Assorted Heart Healthy Bars** doz 19.95
- **Assorted Fresh Bagels** doz 24.99
- **Assorted Fresh Donuts** doz 16.95
- **Assorted Tea Scones** doz 22.50
- **Assorted Muffins** doz 18.50
  - with creamy butter
- **Assorted Cookies** doz 19.50

**SALAD LUNCHES**

Served a bowl or boxed, includes dinner roll with butter, cookie and choice of canned soda or bottled water

- **Grilled Chicken Caesar Salad** 9.99
  - crisp romaine lettuce topped with a grilled chicken breast, shaved parmesan and house-made croutons with a creamy Caesar dressing
- **Thai Chicken Salad** 9.95
  - grilled marinated chicken breast, shredded Napa cabbage, julienne cucumbers, carrots, edamame, cilantro, red cabbage, green onions and crispy rice sticks with cilantro dressing
- **Southwest Chicken Salad** 9.95
  - chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes, green onions and crispy corn tortilla strips with our house-made cilantro-ranch dressing
- **Classic Cobb Salad** 11.25
  - chopped lettuce with roast turkey, smoked bacon, fresh avocado, diced tomatoes, chopped egg and gorgonzola cheese with ranch dressing
- **Chef's Salad** 9.99
  - roast turkey, ham, cheddar, and Swiss cheeses with carrots, cucumber, tomato and hard-boiled egg over mixed greens with ranch, Italian or light Italian dressing
- **Roasted Vegetable Salad** 9.99
  - roasted marinated bell peppers, eggplant, zucchini, green onions, roma tomatoes and corn, served over a bed of mixed greens with balsamic vinaigrette
- **Greek Salad** 12.95
  - cucumbers, vine-ripened tomatoes, bell peppers, feta cheese, kalamata olives, artichoke hearts and red onion with Greek vinaigrette and pita triangles over mixed greens

**A LA CARTE SIDE SALADS**

Add to any meal

- **Garden Salad** 1.25
  - add protein (+2.00)
- **Pasta Salad** 2.50
- **Caesar Salad** 1.50
  - add protein (+2.00)
- **Signature Potato Salad** 2.50
GOURMET SANDWICHES & WRAPS

Beef, Pork & Ham:
- Roast Beef & Swiss*:
tomato, leaf lettuce and spicy brown mustard on a pretzel roll
- Roast Beef & Cheddar*:
roasted tomatoes, spinach and tarragon infused mustard on a brioche bun
- Muffaletta:
hard salami, provolone cheese, roasted peppers, garlic mayo and house made giardiniera on focaccia
- Cured Ham & Grilled Brie:
roasted fig jam and spinach on a rustic baguette
- Asian Pulled Pork:
pickled carrots, napa cabbage slaw, cilantro and soy glaze on a rustic baguette
- B.L.T.:
smoked bacon, roma tomatoes, leaf lettuce, rosemary aioli and roasted banana peppers on an Italian roll

Turkey & Chicken:
- Smoked Turkey & Swiss:
sliced tomato, mixed greens, with basil vinaigrette on a brioche bun
- Smoked Turkey & Bacon:
swiss cheese, leaf lettuce, tomato and sage aioli on sliced twelve grain bread
- Buffalo Chicken Sandwich:
blue cheese spread, tomato and leaf lettuce on a brioche bun
- Classic Chicken Salad:
spinach and sliced tomato on a croissant
- California Chicken Club:
smoked bacon, Swiss cheese, avocado, tomato and herb mayo on a croissant
- Curried Chicken Salad:
dried cranberries, leaf lettuce and tomato on a brioche bun

Seafood & Vegetarian/Vegan:
- Tuna Salad:
spinach, cucumber and tomato on a croissant
- Hummus:
shredded carrots, roasted tomatoes and broccoli in a spinach wrap
- Balsamic Grilled Vegetables:
spinach, tomato and charred onion jam on focaccia
- Fresh Mozzarella & Tomato:
sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia
- Southern Spiced Shrimp Roll (+2.00):
shrimp salad, sliced tomato and spinach on an Italian roll
- Grilled Portobello Mushroom:
braised red cabbage, roasted red peppers, whipped goat cheese with sundried tomato and roasted garlic spread on a brioche bun
- Black Bean, Corn & Rice Salad Wrap:
- Mediterranean Chickpea Wrap:
- Portobella Muffaletta:
with provolone, roasted peppers, garlic mayo, house-made giardiniera on focaccia

SANDWICH LUNCHES
served on a platter or boxed

Gourmet Sandwich Lunch 13.25
includes choice of three sandwiches or wraps (left), and one side salad (pg 10), with potato chips, fresh fruit cup, fresh-baked cookie or brownie, canned soda or bottled water, and choice of one deli salad:
- signature potato salad
- charred tomato & spinach campanelle pasta salad
- cheddar broccoli salad

Eat Well Sandwich Lunch 7.75
includes choice of two Eat Well sandwich or wrap (left), granola bar, whole fruit, bottled water and choice of one side salad:
- black bean, corn & rice salad
- mediterranean chickpeas
- southeast asian chicken with gingered vegetables
- tuna veggie salad with cucumber & tomato

Classic Sandwich Lunch 9.95
includes choice turkey breast, roast beef or ham, with swiss, american or provolone cheese on a kaiser roll with lettuce, tomato, condiments, potato chips, whole fruit or fruit salad, fresh-baked cookie, and canned soda or bottled water
(Vegetarian and Vegan options are available)

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HOT LUNCHEONS

**Classic Luncheon Buffet**
includes two entrées listed below, one Classic Salad, one Premium Salad and two Accompaniments (pg 10); served with infused water, assorted rolls and butter, cookies, and iced tea or lemonade (10 person minimum)

- **Roasted Chicken Provencal**
  bone-in chicken, plum tomatoes, garlic and fresh herbs
- **Miso Glazed Chicken**
  grilled chicken breast brushed with our signature miso glaze, drizzled with chili-garlic vinaigrette
- **Nashville Hot Chicken**
  lightly fried chicken, spiced up
- **Marinated Flank Steak**
  balsamic and rosemary marinated flank steak with red wine sauce
- **Roasted New York Strip Loin**
  herb rubbed New York Strip loin with a roasted garlic and thyme demi-glace
- **Cider Brined Pork Loin**
  pork loin soaked in apple cider brine, roasted and topped with a charred scallion vinaigrette
- **Southern Fried Catfish**
  golden fried catfish filets with traditional creole sauce
- **Citrus and Herb Marinated Salmon**
  with cilantro and roasted tomato sauce
- **Roasted Vegetable Lasagna**
  with roasted tomato sauce
- **Green Thai Curry Tempeh**
  with charred red peppers and roasted bok choy

**Classic Served Luncheons**
includes one entrée listed below, one Served Salad and chef’s selection of seasonal accompaniments (pg 10); served on china with creamy butter, assorted rolls, iced water and iced tea (20 person minimum, requires wait staff)

- **Char Grilled Chicken Breast**
  sweet potato hash, green beans and tomato salsa
- **Nashville Hot Chicken and Waffles**
  maple and apple jack brandy glaze and house made pickles
- **Chipotle Rubbed Chicken Breast**
  warm roasted corn and brussel sprout salad, black bean and cilantro bread puddling and smoked jalapeño salsa verde
- **Cured Pork Loin**
  whipped potatoes, braised collard greens and red eye gravy
- **Baseball Cut Sirloin**
  warm potato salad, wild mushroom fricassee and green beans
- **New York Strip Steak**
  au gratin potatoes, green beans and creamy mushroom sauce
- **Shrimp and Grits**
  creamy grits and sautéed shrimp in creole sauce
- **Pan Fried Rainbow Trout**
  herbed rice pilaf, roasted root vegetables, and creole sauce
- **Herb Grilled Portobello Steak**
  kale and walnut pesto, caramelized cauliflower, warm tri color fingerling potato salad and roasted tomatoes
- **Lemon Grass Braised Tofu**
  with rice wine pickled cucumbers, jasmine rice, and green thai curry sauce

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**AFTERNOON BREAKS**

**The Basic Midday Break**
assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea

**The Healthy Midday Break**
granola bars, whole fruit, bottled or dispensed water, coffee, decaf and tea

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HOT DINNERS

Classic Dinner Buffet
includes one entrée listed below, one Classic Salad, and two Accompaniments (pg 10); served with iced water, assorted rolls and butter, cookies, and iced tea or lemonade (10 person minimum)

Herb Grilled Chicken
citrus and tomato relish

Roasted Chicken Breast
with caramelized red onion and fig jus

Herb and Garlic Roasted Pork Loin
with charred shallots and confit grape tomatoes

Roasted Tri-Tip Beef*
with roasted shallot and marsala mushroom ragout

Slow Roasted Beef Brisket
with honey-chipotle glaze

Bloody Mary Marinated NY Strip Loin* (+2.95)
with lime and horseradish sundried tomato sauce

18.95

Roasted Salmon*
with grilled vegetable ratatouille and brown butter caper sauce

Boston Blue Cod
with pickled vegetable salad

Grilled Eggplant Medallions
with roasted red peppers, wilted spinach, and Moroccan charmoula sauce

Southern Grits
with roasted vegetables, roasted garlic and sage butter

Lemon Grass Braised Tofu
with rice wine pickled cucumbers and green thai curry sauce

Premium Dinner Buffet
includes two entrées listed below, one Classic Salad, one Premium Salad, two Accompaniments and one Dessert (pg 10); served with iced water, assorted rolls and butter, cookies, iced tea or lemonade, coffee, decaf and tea (10 person minimum)

Herb Grilled Chicken
citrus and tomato relish

Roasted Chicken Breast
with caramelized red onion and fig jus

Herb and Garlic Roasted Pork Loin
with charred shallots and confit grape tomatoes

Roasted Tri-Tip Beef*
with roasted shallot and marsala mushroom ragout

Bloody Mary Marinated NY Strip Loin* (+2.95)
with lime and horseradish sundried tomato sauce

21.95

Roasted Salmon*
with grilled vegetable ratatouille and brown butter caper sauce

Boston Blue Cod
with pickled vegetable salad

Grilled Eggplant Medallions
with roasted red peppers, wilted spinach, and Moroccan charmoula sauce

Southern Grits
with roasted vegetables, roasted garlic and sage butter

Lemon Grass Braised Tofu
with rice wine pickled cucumbers and green thai curry sauce

Classic Served Dinners
includes one entrée listed below, one Served Salad, chef’s selection of seasonal accompaniments and one Dessert (pg 10); served on china with creamy butter, assorted rolls, iced water, iced tea, coffee, decaf and tea (20 person minimum, requires wait staff)

Roasted Chicken Breast
wild mushroom risotto, braised greens and charred onion-thyme jus

Thai Chicken Curry
jasmine rice, tri-colored peppers and roasted bok choy

Apple Cider Pork Shoulder
butternut squash puree, roasted corn bread pudding, green beans and cider bbq sauce

Red Wine Braised Boneless Short Rib
smoked cheddar potato terrine, roasted vegetables and short rib reduction

Balsamic and Orange Marinated NY Strip Steak*
confit potato mash, green beans and garlic and herb butter

Chesapeake Crab Cakes
boursin grits, wilted arugula salad, and tomato basil marmalade

24.99

Seared Salmon*
with horseradish potato puree, roasted asparagus, and charred tomato sauce

Miso Marinated Mahi Mahi
pickled peppers, clove scented jasmine rice and wilted napa cabbage slaw

Cajun Seared Ahi Tuna*
pickled vegetables, green beans, black quinoa and charred tomato jam

Herb Grilled Portobello Steak
cake and walnut pesto, warm tri-color fingerling potato, caramelized cauliflower, roasted tomatoes and green beans

Lemon Grass Braised Tofu
with rice wine pickled cucumbers, jasmine rice, and green thai curry sauce

22.95

28.95

21.95

Back to top

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GLOBAL FLAVOUR

all served as buffet or action station (requires staff), with iced water and iced tea or lemonade (20 person minimum)

**Taco Bar** 16.99
includes the following ingredients, served with a seasonal salad, iced water, and iced tea or lemonade:
- seasoned beef and chicken
- sautéed peppers and onions
- assorted taco shells and tortillas
- cilantro rice
- black beans
- shredded lettuce
- fresh tomatoes
- cheddar cheese
- salsa
- sour cream
- add guacamole (+1.75)
- extra tortillas (+7.5)

**Asian Market** 14.95
includes the following:
- braised tofu, sliced marinated chicken, or sliced marinated beef*
- steamed rice and lo mein noodles
- napa cabbage slaw
- tempura fried green beans
- bean sprouts
- kim chi
- pork dumplings
- pickled vegetables
- lemongrass vinaigrette
- thai curry sauce
- sweet thai chili sauce
- sambal-olek
- chinese brown sauce

**All-American BBQ** 12.95
includes the following, served with fresh rolls, cheeses, seasonal salad, fresh-baked cookies, condiments, iced water, and iced tea or lemonade:
- all-beef burgers*
- all-beef hot dogs
- baked beans
- grilled corn
- watermelon wedges (or seasonal fruit)
- potato salad, southern coleslaw, or macaroni salad
- add Veggie Burger (+1.25)
- add Kansas City Bone-in Bbq Chicken (+5.25)
- add St. Louis Baby Back Pork Ribs (+7.55)
- add Carolina Pulled Pork (+5.25)
- add Texas Style Brisket (+7.55)

**Indian Buffet** 12.95
includes the following, served with basmati rice, cucumber, mint raita, naan bread, iced water, iced tea and lemonade:
- **Tandoori Chicken**
yogurt and spice-marinated chicken, roasted in a hot oven
- **Chana Masala**
chick peas simmered in a spiced tomato and onion sauce
- **Vegetable Curry**
seasonal vegetables stewed in a garlic and ginger sauce

**PIZZA VILLAGGIO**

hand-tossed 18” pies with traditional house-made dough (served in 8 or 12 slices)

**Cheese** 15.55

**Pepperoni** 16.55

**White with Spinach** 16.55

**Meat Lover’s** 18.55
pepperoni, sausage, meatballs, red sauce and mozzarella

**Basil Pesto and Roasted Vegetable** 18.55
pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella

**Buffalo Chicken** 18.55
grilled chicken, buffalo-bleu cheese sauce, mozzarella and green onions

**Fresh Mozzarella, Tomato and Basil** 18.55

**Hawaiian** 18.55
pineapple, ham, bacon, banana peppers, red sauce and mozzarella

**South of The Border** 18.55
choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese and enchilada sauce

**Spicy BBQ Pork** 18.55
bbq sauce, pulled pork, jalapeños, tomatoes and mozzarella

**Veggie** 18.55
select three: mushrooms, bell peppers, onions, roma tomatoes, spinach

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ENTRÉE OPTIONS
included with select meals

Classic Salad
Seasonal Garden Salad
Classic Caesar Salad
Greek Salad

Premium Salads
Charred Tomato, Spinach and Campanelle Pasta Salad
Quinoa and Apple Salad
Sweet Potato and Black Bean Salad

Served Salads
Iceberg Wedge
grape tomatoes, red onion, blue cheese, crisp bacon and creamy blue cheese vinaigrette

Watercress Salad
watercress, pickled poached beets, marinated grape tomatoes, crispy shallots and chevre cheese with roasted garlic vinaigrette

Classic Caesar Salad
crisp romaine lettuce, shaved parmesan and croutons with creamy caesar dressing

Limestone Bibb Lettuce
aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon-chardonnay vinaigrette

Accompaniments
Smashed Yukon Gold Potatoes
Herb Roasted Red Skin Potatoes
Maple Roasted Sweet Potatoes
Butternut Squash, Turnip, and Red Skin Potato Trio
Green Beans with Roasted Mushrooms and Shallots
Roasted Root Vegetables
Braised Collard Greens with Butternut Squash
English Peas with Bacon and Pearl Onions

Upscale Desserts (+2.95)
Oreo Cheesecake
New York Style Cheesecake
German Chocolate Cake
Yellow Layer Cake
Fresh Fruit and Berry Salad
Salted Caramel Cake
Sweet Potato and Maple Cheesecake
Key Lime Pie with Citrus Mousse
Chocolate Chip Oreo Vanilla Cake

DESSERT STATIONS
additional charge will be added for a required station attendant and/or chef service; staff quantities vary depending on final guest count for your event

Crepe Station (chef required) 5.55
made-to-order crepes finished with your choice of dessert toppings:
• seasonal fresh fruit
• bananas and brown sugar
• vanilla bean ice cream
• whipped chantilly creme
• chocolate sauce and macerated cherries

Cobbler Station 3.95
choice of two cobblers: apple, peach or mixed berry; served with premium vanilla ice cream and topped with warm caramel, fresh whipped cream, walnuts, raisins and cherries

Make-Your-Own Sundae Bar (server required) 3.95
choice of two ice cream flavors: vanilla, strawberry or chocolate served with the following toppings (additional ice cream flavors available upon request)
• warm caramel sauce
• double chocolate fudge
• strawberry topping
• jimmies
• assorted candy
• assorted nuts
• fresh whipped cream
• maraschino cherries

Cookies or Brownies 3.25
includes two per person
### RECEPTION APPETIZERS & PLATTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiesta Tex Mex Dip</td>
<td>4.55</td>
</tr>
<tr>
<td>Mild cheddar, gorgonzola, smoked gouda, fontina, garnished with grapes accompanied by assorted gourmet crackers</td>
<td>4.95</td>
</tr>
<tr>
<td>Fresh Vegetable Platter</td>
<td>4.25</td>
</tr>
<tr>
<td>Seasonal Grilled Vegetable Platter</td>
<td>5.25</td>
</tr>
<tr>
<td>Sushi Sampler</td>
<td>7.95</td>
</tr>
<tr>
<td>Norwegian cheeses and vegetables served with roasted vegetables, garlic, and lemon</td>
<td>8.95</td>
</tr>
<tr>
<td>Baked Brie en Croute</td>
<td>65.00</td>
</tr>
<tr>
<td>Mediterranean Platter</td>
<td>5.95</td>
</tr>
<tr>
<td>Build Your Own Tapas Table</td>
<td>15.95</td>
</tr>
<tr>
<td>Select one cheese:</td>
<td></td>
</tr>
<tr>
<td>feta</td>
<td></td>
</tr>
<tr>
<td>creamy gorgonzola</td>
<td></td>
</tr>
<tr>
<td>brie</td>
<td></td>
</tr>
<tr>
<td>Select three sides:</td>
<td></td>
</tr>
<tr>
<td>roasted balsamic vegetables</td>
<td></td>
</tr>
<tr>
<td>garlic bean salad</td>
<td></td>
</tr>
<tr>
<td>cheese</td>
<td></td>
</tr>
<tr>
<td>olives</td>
<td></td>
</tr>
<tr>
<td>Select two dips:</td>
<td></td>
</tr>
<tr>
<td>lime-cilantro hummus</td>
<td></td>
</tr>
<tr>
<td>jalapeño red pepper hummus</td>
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</tr>
<tr>
<td>spinach artichoke dip</td>
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</tr>
<tr>
<td>white bean dip</td>
<td></td>
</tr>
<tr>
<td>Add-ons:</td>
<td></td>
</tr>
<tr>
<td>roasted tomatoes</td>
<td></td>
</tr>
<tr>
<td>marinated vegetables</td>
<td></td>
</tr>
<tr>
<td>stuffed piquillo peppers</td>
<td></td>
</tr>
<tr>
<td>prosciutto wrapped asparagus</td>
<td></td>
</tr>
<tr>
<td>prosciutto wrapped melons</td>
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</tr>
</tbody>
</table>

### A LA CARTE BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaf and Tea</td>
<td>2.25</td>
</tr>
<tr>
<td>Hot Beverage Refresh</td>
<td>1.50</td>
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<tr>
<td>Box O’ Joe (serves 18-20)</td>
<td>24.95</td>
</tr>
<tr>
<td>Gourmet Coffee</td>
<td>3.25</td>
</tr>
<tr>
<td>Individual Hot Chocolate</td>
<td>1.95</td>
</tr>
<tr>
<td>Gourmet Hot Chocolate</td>
<td>2.95</td>
</tr>
<tr>
<td>Chilled Juices (serves 22-24)</td>
<td>18.25</td>
</tr>
<tr>
<td>Individual Chilled Juices</td>
<td>2.75</td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
**HORS D’OEUVRES**
all priced per dozen

**Cold Selections**

- Antipasto Skewers with Mozzarella, Tomato, Basil, Cured Meat and Lemon Mosto Oil Drizzle 23.99
- Belgian Endive with Gorgonzola Cheese and Walnuts 12.35
- Black and White Sesame Seed-Crusted Tuna with Wasabi Aioli and Seaweed Salad on Crisp Wonton Skin* 20.65
- Cold Tomato and Crab Salad on Wonton Crisps 18.95
- Cucumber Rounds with Grilled and Marinated Shrimp, Tomato Relish and Pickled Mustard Seed 16.95
- Curried Chicken with Sun-Dried Cherries on Limestone Leaves 14.95
- Eggplant Caponata Crostini 13.95
- Goat Cheese and Leek Tart 13.95
- Grilled Cilantro-Lime Shrimp with Citrus-Herb Relish 30.90
- Herb-Cheese Stuffed Charred Baby Peppers 14.95
- Mini Asian Tacos 18.55
- Portobello Pinwheels with Arugula and Boursin Cheese 16.50
- Jumbo Shrimp Shooters Served with Horseradish Cocktail Sauce 30.95
- Roasted Pork Loin Rolled with Butternut Squash and Shitake Mushrooms 17.95
- Shrimp and Scallop Ceviche 24.25
- Smoked Salmon Crostini 18.00
- Smoked Turkey, Arugula and Dried Cranberry Pinwheels 16.50
- Veggie Crudités Shooters with Flavored Hummus 18.55
- Walnut and Blue Cheese Bonbons 12.35
- White Bean Salad, Roasted Tomato, Basil and Wilted Spinach in a Mini Tart Shell 14.95

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Hot Selections

- Arancini with Roasted Tomato Sauce
- Asian Banh Mi BBQ Steam Bun
- Baby Lamb Chops with Fig and Apricot Jam*
- Beef Franks in a Flaky Pastry Blanket with Brown Mustard
- Beef Negimaki with Teriyaki Sauce and Scallions
- Chicken Pot Stickers with Sweet Soy Sauce
- Chicken Rockefeller with Gruyere in a Phyllo Cup
- Chicken Tenders (Spicy Buffalo, Ranch or Honey Mustard)
- Habanero Cornbread Topped with Pulled Pork, Pickled Vegetables and Carolina BBQ Sauce
- Herb-Mushroom Tartlet with Goat Cheese and Herb Salad
- Hot Chicken and Waffles with Apple Jack Brandy Maple Syrup
- House-Made Mini Meatballs with Penne Pasta, Marinara and Herbs
- Jumbo Coconut Shrimp with Curry Dip
- Louisiana Beef Baskets*
- Mac and Cheese Bites with Monterey Jack and Jalapeño Dipping Sauce
- Mango Chutney Beef Satay*
- Maryland Crab Cakes with Whole Grain Mustard Remoulade
- Miniature Potato Pancakes with Delicious Apple Sauce
- Miso Glazed Cod Skewers
- Seared Sea Scallops with Strawberry Salsa
- Spanakopita
- Crab Stuffed Mushroom Caps
- Stuffed Mushroom Caps Filled with Shallots & Herbs
- Stuffed Mushroom Caps Filled with Mascarpone and Prosciutto Topped with Toasted Bread Crumbs
- Sweet Potato Pancakes with Marshmallow Brûlée
- Tempura Shrimp with Ginger-Orange Dipping Sauce
- Thai Chicken Satay
- Tuna Poke on Wonton Chip with Dashi Kombu Salad*
- Vegetable Spring Rolls with Ginger Dipping Sauce

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