CulinArt 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.

REGULAR BUSINESS HOURS
Our catering office hours are Monday-Friday, 8:00am to 5:30pm. During regular business hours there is a minimum order of 10 people or $50.00, unless otherwise specified.

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. 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. Orders placed within 24 hours of your event may be subject to menu or service restrictions. We understand that last minute requests may occur, please call us to discuss your specific catering needs.

DELIVERY AND SET UP
Please contact facilities to ensure that your tables have been ordered, and the event location is unlocked to allow for prompt delivery and clean up. Orders require 30 minutes setup prior to the event start unless otherwise noted. Additional fees are applied for off-campus deliveries.

An onsite contact is required to be present for signature of delivery according to the delivery time indicated on catering contract. If no one is available as an onsite contact at the time of delivery, then your order will not be delivered, and we will bring back the order at our next available time slot. Orders brought back or cancelled due to this reason will still be charged in full and would be considered non-refundable.

SERVICE
To ensure the fluidity of your event, appropriate staffing will be suggested by the catering department. 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 hourly per staff member.

EQUIPMENT
If your event requires special equipment, applicable rental charges will be added to your final invoice. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied.

SERVICE WARE AND LINEN
Prices per person for basic catering services are inclusive of high quality disposable ware and paper products. Premium plastic service ware, china, and/or compostable wares are available upon request at an additional charge. Linens for banquet tables and meeting tables can also be provided at an additional charge.

PAYMENT
Acceptable forms of payment are:
- Stony Brook Foundation, Research and Student Groups: Purchase Order (PO) Required
- State Orders: State Account Number Required
- Credit Card
- Check

We do not accept cash payments. Checks are to be made payable to CulinArt Group.

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.

FOOD SAFETY
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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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SIGNATURE SUNRISE

Starters

Continental Breakfast 7.50
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 9.50
Choice of three breakfast pastries: donuts, muffins, Danish, mini scones, croissants, 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 8.75
Assorted bagels with choice of two spreads: plain 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

Breakfast Pinwheels 22.95/dozen
Choice of two pinwheels: smoked ham and Gruyere cheese, baby spinach and Monterey jack, applewood smoked bacon and aged cheddar, southwest turkey egg white or cranberry, pecan, and provolone. Add coffee 1.55/person

Hot BREAKFAST

Oatmeal Bar 7.00
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 .60
Diced mango, marscapone cheese, pecans, sliced peaches, dried cranberries, chocolate chips

The Scramble 11.75
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 .85
Spinach, tomato, assorted bell peppers, scallions, mushrooms, cheddar cheese, feta cheese

Omelet Station (Chef required) 12.25
Eggs and egg white omelettes made-to-order Cheddar cheese, peppers, onions, mushrooms, tomatoes, spinach, ham, bacon, and sausage
Orange juice, coffee, decaf, and tea

The Deluxe Breakfast 15.25
Scrambled eggs, breakfast potatoes, fruit salad, assorted breakfast pastries 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 the following:

French toast
Multi-grain pancakes
Buttermilk Pancakes
Cured ham and Brussels sprout quiche
Spinach, mushroom, and feta quiche
Fennel and bacon quiche

Pancake or French Toast Bar 10.00
Choice of buttermilk pancakes or cinnamon french toast served with:
Whipped cream, strawberries, cinnamon apples, chocolate chips, and blueberries
Syrup and butter
Orange juice, coffee, decaf and tea

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A La Carte

BREAKFAST

Breakfast Sandwiches*  5.50 ea.
Bacon, egg & provolone with wilted spinach on an English muffin
• Egg whites, American, spinach and tomato on an English muffin
• Egg whites, Boursin, avocado, spinach and roasted pepper on croissant
• Tofu scramble wrap with bell peppers, scallions and spinach

Fresh Fruit Mosaic  3.65
Sliced fresh fruit and berries
  Add raspberry yogurt dip  1.05

Assorted Individual Yogurts  2.50
Including low-fat, light & fit and plain

Assorted Greek Yogurt  3.00

Fruit & Yogurt Parfaits  4.50
Assorted fruit and berries topped with low-fat granola and low-fat yogurt
(Parfait Bar is also available)

French Toast  3.25
Served with butter and syrup

Multi-grain or Buttermilk Pancakes  3.25
Served with butter and syrup

Bacon or Sausage  4.50
Sausage available as turkey patty or pork links

Assorted Breakfast Cereals  3.25
With 2% and skim milk

Fresh Fruit Salad  3.50

Assorted Whole Hand Fruit  1.50

Home Fries  2.50

Tater Tots  2.50
SWEETER by the DOZEN

**Cream Puffs** 33.00/dozen
**Assorted Large Cupcakes** 48.00/dozen
Vanilla or Chocolate Frosted
**Chocolate Dipped Strawberries** 33.00/dozen
**Mini Cannoli** 33.00/dozen
**Mini Apple Turnovers** 33.00/dozen
**Assorted Mini Tea Scones** 33.00/dozen
**Assorted Large Scones** 33.00/dozen
**Dessert Bars** 33.00/dozen
Choice of lemon, raspberry or apple
**Individual Fruit Tarts** 33.00/dozen
**Mini Chocolate Pudding Tarts** 33.00/dozen
**Assorted Dessert Shooters** 33.00/dozen
Strawberry shortcake, chocolate mousse, raspberry cheesecake

**Mini Cheesecakes** 33.00/dozen
**Assorted Cookies** 22.00/dozen
**Brownies** 22.00/dozen
Choice of traditional, chocolate chip, cheesecake, or blondie (contains nuts)
**Breakfast Tea Bread** 22.50/dozen
Choice of banana nut (contains nuts), lemon-poppy or cranberry-orange
**Assorted Heart Healthy Bars** 22.50/dozen
**Assorted Large Fresh Bagels** 27.75/dozen
Choice of traditional, chocolate chip, cheesecake, or blondie (contains nuts)
**Assorted Large Fresh Donuts** 18.75/dozen
**Assorted Large Muffins** 29.25/dozen

**AFTERNOON Breaks**

**The Basic Midday Break** 7.25
Assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea

**The Healthy Midday Break** 6.75
Granola bars, whole fruit, bottled or dispensed water, coffee, decaf and tea

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SALAD

Lunches

Grilled Chicken Caesar Salad 11.25
Crisp romaine lettuce topped with a grilled chicken breast, shaved Parmesan and house-made croutons with a creamy Caesar dressing

Thai Chicken Salad 11.25
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 11.25
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

Apple Quinoa Salad 14.25
Quinoa, dried cranberries and diced apples

Chef’s Salad 11.25
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 11.25
Roasted marinated bell peppers, eggplant, zucchini, green onions, Roma tomatoes and corn, served over a bed of mixed greens with balsamic vinaigrette

Greek Salad 14.25
Cucumbers, vine-ripened tomatoes, bell peppers, feta cheese, Kalamata olives, artichoke hearts and red onion with Greek vinaigrette and pita triangles over mixed greens

Tropical Tofu Salad 14.25
Sesame grilled tofu, avocado, pineapple, mango, jicama, green onions, and edamame with pineapple orange vinaigrette

Build Your Own

SALAD BAR

includes up to 2 greens, 2 dressings, 2 proteins, and 6 toppings

14.95/per person

Select 2 Greens
Spring mix
Baby spinach
Romaine lettuce
Arugula

Select 2 Proteins
Grilled tofu
Diced ham
Diced turkey
Grilled chicken
Grilled flank steak* (+2.00)
Grilled shrimp
Additional protein +3.00 each per person

Select 6 Toppings
Broccoli
Chickpeas
Chopped hard cooked egg*
Cucumbers
Feta cheese
Grape tomatoes
Kalamata olives
Roasted corn
Roasted mushrooms
Shredded carrots
Shredded cheddar cheese
Sliced red bell peppers
Toasted quinoa
Additional toppings +.75 each per person

Select 2 Dressings
Balsamic vinaigrette
Buttermilk ranch
Creamy avocado
Caesar
Raspberry vinaigrette

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SANDWICH & WRAPS Luncheons

Served on a platter or boxed
boxed lunches will not include fruit salad or side salad

Classic Sandwich Lunch
11.25
Includes assorted sandwiches and wraps featuring grilled chicken wrap, grilled balsamic vegetable wrap, roast beef and cheddar, and turkey and swiss with lettuce, tomato, condiments, potato chips, whole fruit, fresh-baked cookie, and canned soda or bottled water

Eat Well Sandwich Lunch
9.00
Includes choice of two: curried chicken salad, vegan hummus wrap, portobello muffaletta with 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
• Shaved Brussels sprouts and kale salad
• Tuna veggie salad with cucumber & tomato

Add a SALAD
add to any sandwich and wrap luncheon

Garden Salad
1.50
add protein +2.00

Moroccan Chickpea Salad
2.75

Pasta Salad
2.75

Caesar Salad
1.66
add protein +2.00

Signature Potato Salad
2.75

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### GOURMET SANDWICHES & WRAPS Luncheons

**Gourmet Sandwich Lunch**

<table>
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<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Includes choice of three sandwiches or wraps, with potato chips, fresh fruit cup, fresh-baked cookie or brownie, canned soda or bottled water, and</td>
<td>14.75</td>
</tr>
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</table>

**Choice of one side salad:**
- Seasonal garden salad
- Classic Caesar salad
- Greek salad

**And choice of one deli salad:**
- Signature potato salad
- Charred tomato & spinach campanelle pasta salad
- Cheddar broccoli salad

**Choice of 3:**

#### 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 sun dried tomato and roasted garlic spread on a brioche bun

- **Black Bean, Corn & Rice Salad Wrap**
  - With provolone, roasted peppers, garlic mayo, house-made giardiniera on focaccia

- **Mediterranean Chickpea Wrap**
  - With provolone, roasted peppers, garlic mayo, house-made giardiniera on focaccia

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**CLASSIC BUFFETS**

**Classic Luncheon Buffet**  
18.75  
Includes two entrées listed below, one Classic Salad, one Premium Salad and two Accompaniments; served with infused water, assorted rolls and butter, cookies, and iced tea or lemonade  
*Additional entrée +5.00 per person*

**Roasted Chicken Provencal**  
Chicken, plum tomatoes, garlic and fresh herbs

**Miso Glazed Chicken**  
Grilled chicken breast brushed with our signature miso glaze, drizzled with chili-garlic vinaigrette

**Fried Chicken**  
Lightly fried chicken

**Marinated Flank Steak* (+2.00)**  
Balsamic and rosemary marinated flank steak with red wine sauce

**Roasted New York Strip Loin* (+3.00)**  
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

**Citrus and Herb Marinated Salmon**  
With cilantro and roasted tomato sauce

**Eggplant Rollatini**  
With roasted tomato sauce

**Green Thai Curry Tempeh**  
With charred red peppers and roasted bok choy

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**Classic Dinner Buffet**  
21.25  
Includes one entrée listed below, one Classic Salad, and two Accompaniments; served with iced water, assorted rolls and butter, cookies, iced tea or lemonade, coffee, decaf and tea

**Premium Dinner Buffet**  
24.50  
Includes two entrées listed below, one Classic Salad, one Premium Salad, two Accompaniments and one Dessert; served with iced water, assorted rolls and butter, cookies, iced tea or lemonade, coffee, decaf and tea

**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

**Char-grilled Marinated Skirt Steak***  
With roasted shallot and Marsala mushroom ragout

**Slow Roasted Beef Brisket**  
With honey-chipotle glaze

**Asian Marinated Steak***  
With wasabi mashed potatoes, woke seared chile infused broccolini, and crispy wontons

**Broiled Lemon-honey Arctic Char***  
With citrus sauce, roasted fingerling potatoes, and braised escarole

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

**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

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**Upscale Desserts (+3.25)**

- 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 Fresh Whipped Cream
- Chocolate Chip Oreo Vanilla Cake

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## Classic Served Luncheons
Includes one entrée listed below, one Served Salad (below) and chef’s selection of seasonal accompaniments; served on china with creamy butter, assorted rolls, iced water and iced tea
*Additional entrée +5.00 per person*

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
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<tbody>
<tr>
<td>Char Grilled Chicken Breast</td>
<td>21.00</td>
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<tr>
<td>Sweet potato hash, green beans and tomato salsa</td>
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<tr>
<td>Nashville Hot Chicken and Waffles</td>
<td>20.00</td>
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<tr>
<td>Maple and apple jack brandy glaze and house-made pickles</td>
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<tr>
<td>Chipotle Rubbed Chicken Breast</td>
<td>21.00</td>
</tr>
<tr>
<td>Warm roasted corn and Brussels sprout salad, black bean and cilantro bread pudding and smoked jalapeño salsa verde</td>
<td></td>
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<tr>
<td>Cured Pork Loin</td>
<td>20.00</td>
</tr>
<tr>
<td>Whipped potatoes, braised collard greens and red eye gravy</td>
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<tr>
<td>Baseball Cut Sirloin®</td>
<td>26.75</td>
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<tr>
<td>Warm potato salad, wild mushroom fricassee and green beans</td>
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</tr>
<tr>
<td>New York Strip Steak®</td>
<td>30.00</td>
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<tr>
<td>Au gratin potatoes, green beans and creamy mushroom sauce</td>
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</tr>
<tr>
<td>Shrimp and Grits</td>
<td>18.75</td>
</tr>
<tr>
<td>Creamy grits and sautéed shrimp in Creole sauce</td>
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<tr>
<td>Pan Fried Rainbow Trout</td>
<td>25.50</td>
</tr>
<tr>
<td>Herbed rice pilaf, roasted root vegetables, and Creole sauce</td>
<td></td>
</tr>
<tr>
<td>Herb Grilled Portobello Steak</td>
<td>17.75</td>
</tr>
<tr>
<td>Kale and walnut pesto, caramelized cauliflower, warm tricolor fingerling potato salad and roasted tomatoes</td>
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<tr>
<td>Lemon Grass Braised Tofu</td>
<td>17.75</td>
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<tr>
<td>With rice wine-pickled cucumbers, jasmine rice, and green Thai curry sauce</td>
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## 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 chèvre 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

## Classic Served Dinners
Includes one entrée listed below, one Served Salad, chef’s selection of seasonal accompaniments and one Dessert; served on china with creamy butter, assorted rolls, iced water, iced tea, coffee, decaf and tea
*Additional entrée +7.00 per person*

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roasted Chicken Breast</td>
<td>27.75</td>
</tr>
<tr>
<td>Wild mushroom risotto, braised greens and charred onion-thyme jus</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Curry</td>
<td>25.50</td>
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<tr>
<td>Jasmine rice, tricolor peppers and roasted bok choy</td>
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</tr>
<tr>
<td>Apple Cider Pork Loin</td>
<td>26.75</td>
</tr>
<tr>
<td>Butternut squash purée, roasted corn bread pudding, green beans and cider BBQ sauce</td>
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</tr>
<tr>
<td>Red Wine Braised Boneless Short Rib</td>
<td>36.25</td>
</tr>
<tr>
<td>Smoked cheddar potato terrine, roasted vegetables and short rib reduction</td>
<td></td>
</tr>
<tr>
<td>Balsamic and Orange Marinated NY Strip Steak</td>
<td>37.75</td>
</tr>
<tr>
<td>Confit potato mash, green beans and garlic and herb butter</td>
<td></td>
</tr>
<tr>
<td>Chesapeake Crab Cakes</td>
<td>33.25</td>
</tr>
<tr>
<td>Boursin grits, wilted arugula salad, and tomato basil marmalade</td>
<td></td>
</tr>
<tr>
<td>Pomegranate Lacquered Salmon</td>
<td>25.50</td>
</tr>
<tr>
<td>With mint infused spring pea purée, sunburst squash, and wild mushroom risotto</td>
<td></td>
</tr>
<tr>
<td>Miso Marinated Mahi Mahi</td>
<td>27.75</td>
</tr>
<tr>
<td>Pickled peppers, clove scented jasmine rice and wilted Napa cabbage slaw</td>
<td></td>
</tr>
<tr>
<td>Cajun Seared Ahi Tuna®</td>
<td>32.25</td>
</tr>
<tr>
<td>Pickled vegetables, green beans, black quinoa and charred tomato jam</td>
<td></td>
</tr>
<tr>
<td>Herb Grilled Portobello Steak</td>
<td>24.50</td>
</tr>
<tr>
<td>Kale and walnut pesto, warm tricolor fingerling potato, caramelized cauliflower, roasted tomatoes and green beans</td>
<td></td>
</tr>
<tr>
<td>Lemon Grass Braised Tofu</td>
<td>24.50</td>
</tr>
<tr>
<td>With rice wine-pickled cucumbers, jasmine rice, and green Thai curry sauce</td>
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</tbody>
</table>

## Upscale Desserts (+3.25)

- 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 Fresh Whipped Cream
- Chocolate Chip Oreo Vanilla Cake

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Global FLAVOURS

Served as buffet or action station (requires staff), with iced water and iced tea or lemonade

**Taco Bar**
Includes the following:
- Seasoned beef and chicken
- Sauteed peppers and onions
- Assorted taco shells and tortillas
- Seasonal garden salad
- Cilantro rice
- Black beans
- Shredded lettuce
- Fresh tomatoes
- Cheddar cheese
- Salsa
- Sour cream
- Add guacamole (+2.00)
- Tortilla chips (+1.00)

**Korean Bibimbap**
Includes the following:
- Choice of 2 bases: white rice, brown rice, romaine lettuce, mixed greens
- Choice of 2 proteins: crispy panko chicken, bulgogi beef, spicy pork, seared tofu
- Gochujang, sriracha mayo, and soy garlic
- Choice of 4 toppings: carrots, sautéed onions, seared zucchini, soy pickles, sautéed mushrooms, kimchi, snap peas, bamboo shoots, nappa cabbage, bok choy
Additional toppings +.95 each per person

**All-American BBQ**
Includes the following:
- Fresh rolls, cheeses, seasonal salad, fresh-baked cookies, condiments
- 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)
- Add pulled chicken (+4.75)

**Indian Buffet**
Includes the following:
- Basmati rice
- Cucumber mint raita
- Naan bread
- Tandoori Chicken
  Yogurt and spice-marinated chicken, roasted in a hot oven
- Chana Masala
  Chickpeas simmered in a spiced tomato and onion sauce
- Vegetable Curry
  Seasonal vegetables stewed in a garlic and ginger sauce

**Chinese Buffet**
Includes the following:
- Choice of 1 entrée: orange chicken, char siu pork, five spice beef and broccoli
- Steamed white rice
- Vegetable lo mein
- Spring rolls

**Italian Station**
Includes the following:
- House salad
- Choice of 1 entrée: chicken parmesan, eggplant rollatini, chicken and shrimp scampi (+2.50 per person)
- Penne ala vodka or orecchiette pasta with roasted garlic and broccoli
- Meatballs or sweet Italian sausage
- Garlic bread

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PIZZA

**Villaggio**

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

- **Cheese**  $18.75
- **Pepperoni**  $21.75
- **White with Spinach**  $23.75
- **Meat Lover’s**  $23.75
  Pepperoni, sausage, meatball, red sauce and mozzarella
- **Basil Pesto and Roasted Vegetable**  $23.75
  Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella
- **Buffalo Chicken**  $23.75
  Grilled chicken, buffalo bleu cheese sauce, mozzarella, and green onions
- **Marinara Pie**  $21.75
  Chunky tomato marinara with mushrooms, broccoli, evoo, and fresh basil
- **Grandpa Vodka Square Pie**  $21.75
  Fresh whole milk mozzarella cheese and house-made creamy vodka sauce with fresh basil
- **Fresh Mozzarella, Tomato and Basil**  $23.75
- **Hawaiian**  $23.75
  Pineapple, ham, bacon, banana peppers, red sauce, and mozzarella
- **South of the Border**  $23.75
  Choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese, and enchilada sauce
- **Chicken Bacon Ranch**  $23.75
  Crispy chicken breast, applewood smoked bacon, and mozzarella cheese, drizzled with buttermilk ranch dressing
- **Veggie**  $23.75
  Select 3: mushrooms, bell peppers, onions, roma tomatoes, spinach

DESSERT

Stations

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

**Sheet Cakes**
Choice of white, chocolate, or marble cake

<table>
<thead>
<tr>
<th></th>
<th>1/2 Sheet</th>
<th>Full Sheet</th>
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<tbody>
<tr>
<td>Market Price</td>
<td>Market Price</td>
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</table>

**Make Your Own Sundae Bar**  $4.50
Choice of 2 ice cream flavors: vanilla, strawberry, or chocolate (additional flavors available upon request) and served with the following toppings:

- Warm caramel sauce
- Double chocolate fudge
- Strawberry topping
- Jimmies
- Assorted candy
- Fresh whipped cream
- Marachino cherries

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## Reception

### APPETIZERS & PLATTERS

- **Fiesta Tex Mex Dip**  
  Spicy pico de gallo, green onions, jalapeños, sour cream, refried beans, cilantro and shredded jack cheese served with tortilla chips  
  **Price:** $5.00

- **Gourmet Cheese Display**  
  Mild cheddar, gorgonzola, smoked Gouda, Fontina, garnished with grapes. accompanied by assorted gourmet crackers  
  **Price:** $5.50

- **Fresh Vegetable Platter**  
  With fresh lemon basil dip  
  **Price:** $4.75

- **Seasonal Grilled Vegetable Platter**  
  With balsamic drizzle  
  **Price:** $5.75

- **Sushi Sampler**  
  Chef’s selection of seafood and vegetarian rolls  
  **Price:** $8.75 (includes 3 pieces per person)

- **Smoked Salmon Platter**  
  Capers, chopped egg, diced tomato and diced red onion served with whipped cream cheese and cocktail bread  
  **Price:** $10.25

- **Baked Brie en Croute**  
  Roots beer and date chutney, caramelized onion and bacon jam, charred tomato jam, spiced beet and orange chutney  
  **Price:** $72.50/wheel (serves 20)

- **Antipasto Platter**  
  Prosciutto, Genoa salami, cappicola, grilled marinated eggplant, roasted tomatoes, grilled marinated artichoke hearts, roasted red peppers, fresh mozzarella and cherry peppers salad, imported olives and rosemary focaccia points  
  **Price:** $10.25

- **Mediterranean Platter**  
  Hummus, baba ganoush, tabbouleh served with marinated feta cheese, grape leaves, spiced Kalamata olives and pita points  
  **Price:** $6.75

- **Build Your Own Tapas Table**  
  Includes Italian meats with rustic display of breads, gourmet crackers and flat breads  
  **Price:** $17.75

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### A La Carte

#### BEVERAGES

- **Freshly Brewed Coffee, Decaf and Tea**  
  **Price:** $2.50

- **Hot Beverage Refresh**  
  **Price:** $1.75

- **Box O’ Joe** (serves 18-20)  
  **Price:** $27.75

- **Gourmet Coffee and Tea**  
  Freshly brewed coffee, decaffeinated coffee and assorted teas, honey, assorted cubed sugar, assorted flavor syrups, and shaved chocolate  
  **Price:** $3.50

- **Individual Hot Chocolate**  
  **Price:** $2.25

- **Gourmet Hot Chocolate**  
  Whipped cream, shaved chocolate, crushed peppermint, and marshmallows  
  **Price:** $3.25

- **Chilled Juices** (serves 22-24)  
  Orange, cranberry, apple, and  
  **Price:** $20.25/dispenser

- **Individual Chilled Juices**  
  Orange, cranberry, apple, and grapefruit  
  **Price:** $3.00

- **Bottled Water Service**  
  **Price:** $1.75

- **Assorted Canned Soda**  
  **Price:** $2.00

- **Perrier® Sparkling Water**  
  **Price:** $2.50

- **Assorted Canned Sparkling Water**  
  **Price:** $2.00

- **Coffee, Tea, Water and Soda**  
  **Price:** $4.25

- **½ Pint Milk**  
  Whole, 2% or skim milk  
  **Price:** $1.25

- **Lemon Infused Spa Water**  
  **Price:** $15.75/5 gal

- **Iced Tea or Lemonade**  
  **Price:** $18.50/5 gal

- **Chilled Filtered Water**  
  **Price:** $12.25/5 gal

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<table>
<thead>
<tr>
<th>Hors D’OEUVRES</th>
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<tbody>
<tr>
<td><strong>Cold Selections</strong></td>
<td></td>
</tr>
<tr>
<td>Antipasto Skewers with Mozzarella, Tomato, Basil, Cured Meat and Lemon Mosto Oil Drizzle</td>
<td>26.75</td>
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<tr>
<td>Black and White Sesame Seed-Crusted Tuna with Wasabi Aili and Seaweed Salad on Crisp Wonton Skin*</td>
<td>23.00</td>
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<tr>
<td>Cold Tomato and Crab Salad on Wonton Crisps</td>
<td>21.00</td>
</tr>
<tr>
<td>Curried Chicken with Sun-Dried Cherries on Parmesan Crisp</td>
<td>16.75</td>
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<tr>
<td>Eggplant Caponata Crostini</td>
<td>15.50</td>
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<tr>
<td>Charred Brussels Sprout Crostini with White Bean Spread</td>
<td>15.95</td>
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<tr>
<td>Prosciutto Wrapped Asparagus</td>
<td>18.50</td>
</tr>
<tr>
<td>Portobello Pinwheels with Arugula and Boursin Cheese*</td>
<td>18.50</td>
</tr>
<tr>
<td>Jumbo Shrimp Shooters served with Horseradish Cocktail Sauce</td>
<td>34.50</td>
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<tr>
<td>Shrimp and Avocado Toast</td>
<td>26.75</td>
</tr>
<tr>
<td>Smoked Salmon Canape</td>
<td>21.00</td>
</tr>
<tr>
<td>Smoked Turkey, Arugula and Dried Cranberry Pinwheels</td>
<td>18.50</td>
</tr>
<tr>
<td>Strawberries stuffed with Brie</td>
<td>17.75</td>
</tr>
<tr>
<td>Veggie Crudité Shooters with Flavored Hummus</td>
<td>20.75</td>
</tr>
<tr>
<td>Wild Mushroom Bruschetta on Crostini with Micro Arugula</td>
<td>13.75</td>
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<tr>
<td>White Bean Salad, Roasted Tomato, Basil, and Wilted Spinach in a Mini Tart Shell</td>
<td>16.75</td>
</tr>
<tr>
<td><strong>Hot Selections</strong></td>
<td></td>
</tr>
<tr>
<td>Arancini with Roasted Tomato Sauce</td>
<td>15.50</td>
</tr>
</tbody>
</table>

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RECEPTION
Package

minimum 50 people

Includes
Cheese and Fruit Display
Vegetable Crudite
Cookies and Brownies
Iced Tea, Coffee, Water

Cold Selections (select 3)
Smoked Turkey, Arugula and Dried Cranberry Pinwheels
Antipasto Skewers with Mozzarella, Tomato, Basil, Cured Meat, and Lemon Mosto Oil Drizzle
Eggplant Caponata Crostini
Shrimp and Avocado Toast
Black and White Sesame Seed-Crusted Tuna with Wasabi Aioli and Seaweed Salad on Crisp Wonton Skin
Charred Brussels Sprout Crostini with White Bean Spread

Hot Selections (select 3)
Beef Franks in a Flaky Pastry Blanket with Brown Mustard
Arancini with Roasted Tomato Sauce
Beef Empanada with Chimichurri Sauce
Buffalo Popcorn Chicken with Bleu Cheese
Vegetable Samosas
Tempura Shrimp with Ginger Orange Dipping Sauce
Thai Chicken Satay

Catering Contact
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