catering

FAR BEYOND THE PLATE

Fall 2021/Spring 2022
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 631.632.6489 or visit us at sbucatering.catertrax.com.

THE CULINART CATERING PROMISE
CulinArt Catering’s objective is to create a memorable and unique event using unparalleled menus, impeccable service and eye-catching presentations.

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 LBattiste@culinartinc.com or 631-632-6489.

On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance should this 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 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 a minimum of 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, so 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 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 success 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:

- Breaks and Buffets
- Passed Hors d’Oeuvres
- Served Meals
- Wait Staff/Chef

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

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 include high-quality disposable ware and paper products. High-quality plastic ware is 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 each.

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 separately.

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 separately. Please contact the catering department for further information.

NOTHING IS BEYOND OUR EXPERTISE. LET US SHOW YOU!
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 canceled with in 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 options (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.

Eat Well  Vegetarian  Vegan

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

Starters

Continental Breakfast
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
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 (10 person minimum)
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

Hot BREAKFAST

(20 person minimum)

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

Upgrade Your Oatmeal
Diced mango, marscarpone cheese, pecans, sliced peaches, dried cranberries, yogurt clusters ea .55

The Scramble*
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
Spinach, tomato, assorted bell peppers, scallions, mushrooms, cheddar cheese, feta cheese ea .80

The Deluxe Breakfast*
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

Pancake Bar
Buttermilk pancakes served with
- Whipped cream, strawberries, cinnamon apples, chocolate chips and blueberries.
- Syrup and butter
- Orange juice, coffee, tea and decaffeinated coffee
- Chef optional

Omelet Station (Chef required)
Eggs and egg white omelettes made to order Choice of: cheddar cheese, peppers, onions, mushrooms, tomatoes, spinach, ham, bacon and sausage Orange juice, coffee, tea and decaffeinated coffee

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A La Carte

BREAKFAST

**Breakfast Sandwiches**
- 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
  ea 5.15

**Fresh Fruit Mosaic**
- Sliced fresh fruit and berries  
  - Add raspberry yogurt dip .99
  3.40

**Assorted Individual Yogurts**
- Including low-fat, light & fit and plain or greek yogurts
  2.35

**Assorted Greek Yogurt**
  2.60

**Fruit & Yogurt Parfaits**
- Assorted fruit and berries topped with low-fat granola and low-fat yogurt  
  (Parfait Bar is also available)
  4.10

**French Toast**
- Served with butter and syrup  
  3.05

**Multi-Grain or Buttermilk Pancakes**
- Served with butter and syrup  
  3.05

**Bacon or Sausage**
- Sausage available as turkey patty or pork links  
  4.10

**Assorted Breakfast Cereals**
- With 2% and skim milk  
  3.10

**Fresh Fruit Salad**
  3.35

**Assorted Whole Hand Fruit**
  1.35

**Home Fries**
  2.35
## AFTERNOON Breaks

<table>
<thead>
<tr>
<th>Break</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>The Basic Midday Break</strong></td>
<td>6.75</td>
</tr>
<tr>
<td>Assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea</td>
<td></td>
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<tr>
<td><strong>The Healthy Midday Break</strong></td>
<td>6.25</td>
</tr>
<tr>
<td>Granola bars, whole fruit, bottled or dispensed water, coffee, decaf and tea</td>
<td></td>
</tr>
</tbody>
</table>

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### SWEETER by the DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream Puffs</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Cannoli</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Mini Apple Turnovers</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Scones</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Dessert Bars</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Choice of lemon, raspberry or caramel</td>
<td></td>
</tr>
<tr>
<td>Inidividual Fruit Tarts</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Mini Chocolate Pudding Tarts</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Strawberry Shortcake Shooters</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>31.15/dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>20.25/dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>20.25/dozen</td>
</tr>
<tr>
<td>Choice of traditional, chocolate chip, cheesecake, cookie dough or blondie (contains nuts)</td>
<td></td>
</tr>
<tr>
<td>Breakfast Tea Bread</td>
<td>20.75 ea.</td>
</tr>
<tr>
<td>(serves 12) Choice of banana nut, lemon-poppy or cranberry-orange</td>
<td></td>
</tr>
<tr>
<td>Assorted Heart Healthy Bars</td>
<td>20.75/dozen</td>
</tr>
<tr>
<td>Assorted Fresh Bagels</td>
<td>25.95/dozen</td>
</tr>
<tr>
<td>With creamy butter and cream cheese</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Donuts</td>
<td>17.60/dozen</td>
</tr>
<tr>
<td>Assorted Tea Scones</td>
<td>23.25/dozen</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>19.25/dozen</td>
</tr>
<tr>
<td>With creamy butter</td>
<td></td>
</tr>
</tbody>
</table>

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SALAD Lunches
Served in a bowl or boxed. Includes dinner roll with butter, cookie and choice of canned soda or bottled water

Grilled Chicken Caesar Salad 10.40
Crisp romaine lettuce topped with a grilled chicken breast, shaved Parmesan and house-made croutons with a creamy Caesar dressing

Thai Chicken Salad 10.35
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 10.35
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 13.50
Quinoa, dried cranberries and diced apples

Chef's Salad 10.35
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 10.35
Roasted marinated bell peppers, eggplant, zucchini, green onions, Roma tomatoes and corn, served over a bed of mixed greens with balsamic vinaigrette

Greek Salad 13.50
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 1.30
Add protein (+2.00)

Pasta Salad 2.60

Caesar Salad 1.55
Add protein (+2.00)

Signature Potato Salad 2.60

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SANDWICH Lunches
Served on a platter or boxed

Gourmet Sandwich Lunch 13.75
Includes choice of three sandwiches or wraps, with potato chips, fresh fruit cup, fresh-baked cookie or brownie, canned soda or bottled water, and choice of one side salad:
- Seasonal garden salad 🍅
- Classic Caesar salad 🍅
- Greek salad 🍅
Choice of one deli salad:
- Signature potato salad 🍅
- Charred tomato & spinach campanelle pasta salad 🍅
- Cheddar broccoli salad 🍅

Eat Well Sandwich Lunch 8.05
Includes choice of two 🍅 Eat Well sandwich or wrap, 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 10.35
Includes assorted sandwiches of 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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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 sun dried tomato and roasted garlic spread on a brioche bun
Black Bean, Corn & Rice Salad Wrap
Mediterranean Chickpea Wrap
Portobella Muffuletta
With provolone, roasted peppers, garlic mayo, house-made giardiniera on focaccia

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Hot LUNCHEONS

Classic Luncheon Buffet 17.65
Includes two entrées listed below, one Classic Salad, one Premium Salad (below) and two Accompaniments (right); served with infused water, assorted rolls and butter, cookies, and iced tea or lemonade (10 person minimum)

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* (+2.95)
Herb-rubbed New York Strip loin with a roasted garlic and thyme demiglace

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

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 (20 person minimum, requires wait staff)

Char Grilled Chicken Breast 19.70
Sweet potato hash, green beans and tomato salsa

Nashville Hot Chicken and Waffles 18.60
Maple and apple jack brandy glaze and house-made pickles

Chipotle Rubbed Chicken Breast 19.70
Warm roasted corn and Brussels sprout salad, black bean and cilantro bread pudding and smoked jalapeño salsa verde

Cured Pork Loin 18.60
Whipped potatoes, braised collard greens and red eye gravy

Baseball Cut Sirloin* 24.90
Warm potato salad, wild mushroom fricassee and green beans

New York Strip Steak* 28.00
Au gratin potatoes, green beans and creamy mushroom sauce

Shrimp and Grits 17.60
Creamy grits and sautéed shrimp in Creole sauce

Pan Fried Rainbow Trout 23.80
Herbed rice pilaf, roasted root vegetables, and Creole sauce

Herb Grilled Portobello Steak 16.55
Kale and walnut pesto, caramelized cauliflower, warm tricolor fingerling potato salad and roasted tomatoes

Lemon Grass Braised Tofu 16.55
With rice wine-pickled cucumbers, jasmine rice, and green Thai curry sauce

NOTHING IS BEYOND OUR EXPERTISE. LET US SHOW YOU!

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

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Hot DINNERS

**Classic Dinner Buffet** 19.70
Includes one entrée listed below, one Classic Salad (left), and two Accompaniments (below); served with iced water, assorted rolls and butter, cookies, iced tea or lemonade, coffee, decaf and tea (10 person minimum)

**Premium Dinner Buffet** 22.80
Includes two entrées listed below, one Classic Salad, one Premium Salad (left), two Accompaniments and one Dessert (below); 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

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

**Bloody Mary Marinated NY Strip Loin*** (+2.95)
With lime and horseradish sun-dried tomato sauce

**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 (left), chef’s selection of seasonal accompaniments and one Dessert (below); 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** 25.95
Wild mushroom risotto, braised greens and charred onion-thyme jus

**Thai Chicken Curry** 23.85
Jasmine rice, tricolor peppers and roasted bok choy

**Apple Cider Pork Shoulder** 24.90
Butternut squash purée, roasted corn bread pudding, green beans and cider BBQ sauce

**Red Wine Braised Boneless Short Rib** 34.80
Smoked cheddar potato terrine, roasted vegetables and short rib reduction

**Balsamic and Orange Marinated NY Strip Steak*** 35.35
Confit potato mash, green beans and garlic and herb butter

**Chesapeake Crab Cakes** 31.15
Boursin potato mash, green beans, and garlic and herb butter

**Seared Salmon***
30.10
Pickled vegetables, black quinoa and charred tomato jam

**Miso Marinated Mahi Mahi** 25.95
Pickled peppers, clove scented jasmine rice and wilted Napa cabbage slaw

**Cajun Seared Ahi Tuna*** 30.10
Pickled vegetables, green beans, black quinoa and charred tomato jam

**Herb Grilled Portobello Steak ⚫**
22.80
Kale and walnut pesto, warm tricolor fingerling potato, caramelized cauliflower, roasted tomatoes and green beans

**Lemon Grass Braised Tofu ⚫** 22.80
With rice wine-pickled cucumbers, jasmine rice, and green Thai curry sauce

**Upscale Desserts (+3.05)**

- **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**

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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)

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Taco Bar</strong></td>
<td>17.65</td>
<td>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), Tortilla chips (+.75)</td>
</tr>
<tr>
<td><strong>Asian Market</strong></td>
<td>15.55</td>
<td>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</td>
</tr>
<tr>
<td><strong>All-American BBQ</strong></td>
<td>13.50</td>
<td>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)</td>
</tr>
<tr>
<td><strong>Indian Buffet</strong></td>
<td>13.50</td>
<td>Basmati rice, Cucumber, Mint raita, Naan bread</td>
</tr>
<tr>
<td><strong>Tandoori Chicken</strong></td>
<td></td>
<td>Yogurt and spice-marinated chicken, roasted in a hot oven</td>
</tr>
<tr>
<td><strong>Chana Masala</strong></td>
<td></td>
<td>Chickpeas simmered in a spiced tomato and onion sauce</td>
</tr>
<tr>
<td><strong>Vegetable Curry</strong></td>
<td></td>
<td>Seasonal vegetables stewed in a garlic and ginger sauce</td>
</tr>
<tr>
<td><strong>Chinese Buffet</strong></td>
<td>13.50</td>
<td>Orange chicken, Steamed white rice, Vegetable lo mein, Spring rolls</td>
</tr>
</tbody>
</table>

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Pizza VILLAGGIO

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

Pizza

Cheese 16.15
Pepperoni 17.20
White with Spinach 19.30
Meat Lover’s 19.30
Pepperoni, sausage, meatballs, red sauce and mozzarella
Basil Pesto and Roasted Vegetable 19.30
Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella
Buffalo Chicken 19.30
Grilled chicken, Buffalo bleu cheese sauce, mozzarella and green onions

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

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) 5.75
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 (Server required) 4.10
Choice of two cobbler: apple, peach or mixed berry, served with premium vanilla ice cream and topped with warm caramel, fresh whipped cream, walnuts, raisins and cherries

Cookies or Brownies 3.35
Includes two per person

Make-Your-Own Sundae Bar (Server required) 4.15
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

Sheet Cakes 57.20
Choice of white, chocolate or marble cake

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<tr>
<th></th>
<th>1/2 Sheet</th>
<th>Full Sheet</th>
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<tr>
<td>Choice</td>
<td>57.20</td>
<td>98.75</td>
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RECEPTION
APPETIZERS & PLATTERS

Fiesta Tex Mex Dip € 4.70
Spicy pico de gallo, green onions, jalapeños, sour cream, refried beans, cilantro and shredded jack cheese served with tortilla chips

Gourmet Cheese Display € 5.15
Mild cheddar, gorgonzola, smoked Gouda, Fontina, garnished with grapes. accompanied by assorted gourmet crackers

Fresh Vegetable Platter € 4.40
With fresh lemon basil dip

Seasonal Grilled Vegetable Platter € 5.45
With balsamic drizzle

Sushi Sampler* (includes 3 pieces per person) € 8.25
Chef’s selection of seafood and vegetarian rolls

Smoked Salmon Platter € 9.30
Capers, chopped egg, diced tomato and diced red onion served with whipped cream cheese and cocktail bread

Baked Brie en Croute (serves 20) € 67.50/wheel
Root beer and date chutney, caramelized onion and bacon jam, charred tomato jam, spiced beef and orange chutney

Antipasto Platter € 9.65
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

Mediterranean Platter € 6.25
Hummus, baba ganoush, tabbouleh served with marinated feta cheese, grape leaves, spiced kalamata olives and pita points

Build Your Own Tapas Table € 16.60
Includes Italian meats with rustic display of breads, gourmet crackers and flat breads

Select one cheese €:
• Feta
• Creamy gorgonzola
• Brie

Select three sides €:
• Roasted balsamic vegetables
• Garbanzo bean salad
• Grape leaves
• Olives
• Assorted sweet peppers
• Mozzarella and tomato salad

Select two dips €:
• Lime-cilantro hummus
• Jalapeño red pepper hummus
• Spinach artichoke dip
• White bean dip

Add-ons (ea +1.50)
• Roasted tomatoes
• Grilled marinated vegetables
• Stuffed piquilo peppers
• Prosciutto wrapped asparagus
• Prosciutto wrapped melon

A La Carte
BEVERAGES

Freshly Brewed Coffee, Decaf and Tea € 2.35
Hot Beverage Refresh € 1.55
Box O Joe (serves 18-20) € 25.95
Gourmet Coffee € 3.35
Freshly brewed coffee, decaffeinated coffee and assorted teas, honey, assorted cubed sugar, assorted flavor syrups and shaved chocolate

Individual Hot Chocolate € 2.05
Gourmet Hot Chocolate € 3.05
Whipped cream, shaved chocolate, crushed peppermint and marshmallows

Chilled Juices (serves 22-24) € 18.95/dispenser
Orange, cranberry and apple

Individual Chilled Juices € 2.85
Orange, cranberry, apple and grapefruit

Bottled Water Service € 1.55
Assorted Canned Sodas € 1.55
Perrier Sparkling Water € 2.35
Assorted Canned Sparkling Water € 1.80
Coffee, Tea, Water and Soda € 3.95
1⁄2 Pint Milk € 1.05
Whole, 2% or skim milk

Lemon Infused Spa Water € 11.95/5 gal
Iced Tea or Lemonade € 17.40/5 gal
Chilled Filtered Water € 11.40/5 gal

NOTHING IS BEYOND OUR EXPERTISE. LET US SHOW YOU!

*Serving sizes may vary due to volume and available space at the event. All beverages are available by the case or individually.

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**HORS D’OEUVRES**

All priced per dozen

### Cold Selections
- **Antipasto Skewers with Mozzarella, Tomato, Basil, Cured Meat & Lemon Mosto Oil Drizzle**
  - Price: $24.95
- **Black and White Sesame Seed-Crusted Tuna with Wasabi Aioli & Seaweed Salad on Crisp Wonton Skin**
  - Price: $21.50
- **Cold Tomato and Crab Salad on Wonton Crisps**
  - Price: $19.70
- **Curried Chicken with Sun-Dried Cherries on Parmesan Crisp**
  - Price: $15.55
- **Eggplant Caponata Crostini**
  - Price: $14.50
- **Fresh Figs wrapped in Prosciutto Di Parma with Marascopone**
  - Price: $28.00
- **Portobello Pinwheels with Arugula & Boursin Cheese**
  - Price: $17.45

### Hot Selections
- **Arancini with Roasted Tomato Sauce**
  - Price: $14.50
- **Baby Lamb Chops with Fig and Apricot Jam**
  - Price: $38.45
- **Beef Franks in a Flaky Pastry Blanket with Brown Mustard**
  - Price: $18.70
- **Beef Negimaki with Teriyaki Sauce and Scallions**
  - Price: $21.85
- **Braised Short Ribs and Fontina Sliders**
  - Price: $31.15
- **Chicken Pot Stickers with Sweet Soy Sauce**
  - Price: $19.30
- **Chicken Rockefeller with Gruyere in a Phyllo Cup**
  - Price: $19.70
- **Chicken Tenders (Spicy Buffalo, Ranch or Honey Mustard)**
  - Price: $19.30
- **Habanero Cornbread Topped with Pulled Pork, Pickled Vegetables and Carolina BBQ Sauce**
  - Price: $19.75
- **Herb-Mushroom Tartlet with Goat Cheese and Herb Salad**
  - Price: $17.65
- **Hot Chicken and Waffles with Apple Jack Brandy Maple Syrup**
  - Price: $19.75
- **House-Made Mini Meatballs with Marinara**
  - Price: $19.70
- **Jumbo Coconut Shrimp with Curry Dip**
  - Price: $32.15
- **Jumbo Shrimp Shooters Served with Horseradish Cocktail Sauce**
  - Price: $32.15
- **Shrimp and Avocado Toast**
  - Price: $24.90
- **Shrimp and Scallop Ceviche**
  - Price: $25.25
- **Smoked Salmon Tea Sandwiches**
  - Price: $19.30
- **Smoked Turkey, Arugula & Dried Cranberry Pinwheels**
  - Price: $17.15
- **Strawberries Stuffed with Brie**
  - Price: $16.60
- **Veggie Crudité Shooters with Flavored Hummus**
  - Price: $19.30
- **Wild Mushroom Bruschetta on Crustini with Micro Arugula**
  - Price: $12.85
- **White Bean Salad, Roasted Tomato, Basil & Wilted Spinach in a Mini Tart Shell**
  - Price: $15.55

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