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@culinartinc.com.

**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 5 days 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 minute setup prior to the event start unless otherwise noted. Additional fees are applied for Southampton campus and other 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. 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 nonrefundable.

**SERVICE**

To ensure the fluidity of your event, appropriate staffing will be suggested by the catering department. Service staff is billed for a 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:

• Stony Brook Foundation, Research and Student Groups: Purchase Order (PO) Required

• State Orders: State Account Number and Department Name Required

• Credit Card

• Check: Checks are to be made payable to CulinArt Inc.

• We do not accept cash payments.

• A 10% discount will be applied to all student clubs, organizations, resident assistants and student groups funded by a Purchase Order from USG or GSO for 10 people or more. If you don’t see something you are looking for, please ask.

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.
**Signature Sunrise Starters**

(12 person minimum)

**Continental Breakfast** 8.50
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** 10.75
Choice of three breakfast pastries: donuts, muffins, Danish, 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** 10.00
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.

**Add Gluten Avoidant Pastry** 3.75/person

**Add Kosher Pastry** 3.75/person

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*SBU Catering | 631.632.6522
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
HOT BREAKFAST
(15 person minimum)

Oatmeal Bar 7.75
Brown sugar, raisins, fresh berries, warm apples and cinnamon butter served with fat-free and low-fat milk

The Scramble* 13.25
Scrambled eggs, breakfast potatoes and buttermilk biscuits with your choice of bacon, pork sausage links or turkey sausage patty, and coffee, decaf and tea

The Deluxe Breakfast* 17.25
Scrambled eggs, breakfast potatoes, fruit salad, assorted muffins, assorted tea bread with choice of bacon, pork sausage links, turkey sausage patty or ham; includes choice of one of the following:

• French toast
• Buttermilk pancakes

Pancake or French Toast Bar 11.25
Choice of buttermilk pancakes or cinnamon french toast served with:
Whipped cream, strawberries, cinnamon apples, chocolate chips, blueberries, syrup and butter

Omelet Station (Chef required) (50 person minimum) 13.75
Eggs and egg white omelettes made-to-order
Cheddar cheese, peppers, onions, mushrooms, tomatoes, spinach, ham, bacon and sausage

All Served with Orange Juice, Coffee, Decaf and Tea
**A L A C A R T E**

**BREAKFAST**

**Breakfast Sandwiches**
- 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 a croissant
- Tofu scramble wrap with bell peppers, scallions and spinach

Price: $6.25 per item

**Breakfast Casseroles**
Choice of one casserole: sausage, ham, or fresh vegetables all with eggs and cheese and baked until fluffy.

Price: Full Tray $24.95

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

Price: 1/2 Tray $32.00, Full Tray $64.00

**Home Fries or Tater Tots**

Price: 1/2 Tray $27.00, Full Tray $54.00

**French Toast**
Served with butter and syrup

Price: 1/2 Tray $41.00, Full Tray $82.00

**Fruit & Yogurt Parfaits**
Assorted fruit and berries topped with low-fat granola and low-fat yogurt
(Parfait Bar is also available with 20 person minimum)

Price: $5.25 per item

**Fresh Fruit Mosaic**
Sliced fresh fruit and berries

Price: $4.15 per item

**Fresh Fruit Salad**

Price: $4.00 per item

**Assorted Whole Hand Fruit**

Price: $1.90 per item

**Breakfast Pound Cake**

Price: $25.50 per dozen

**Breakfast Bars**

Price: $25.50 per dozen

**Assorted Large Fresh Bagels**
With creamy butter and cream cheese

Price: $31.50 per dozen

**Assorted Large Fresh Donuts**

Price: $21.00 per dozen

**Assorted Large Muffins**
With creamy butter

Price: $33.00 per dozen

*1/2 Tray: 12-15 people, Full Tray: 25-30 people

*Serving 10 or more people

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SWEETER BY THE DOZEN

Cream Puffs (2 dozen minimum)  
74.50/2 dozen

Mini Cannoli (2 dozen minimum)  
74.50/2 dozen

Individual Fruit Tarts (2 dozen minimum)  
74.50/2 dozen

Mini Chocolate Pudding Tarts (2 dozen minimum)  
74.50/2 dozen

Mini Cheesecakes (2 dozen minimum)  
74.50/2 dozen

Assorted Dessert Shooters (1 dozen minimum each flavor)  
37.25/dozen

Assorted Large Cupcakes  
54.25/dozen

Chocolate Dipped Strawberries  
37.25/dozen

Dessert Bars  
Choice of lemon, raspberry or apple  
37.25/dozen

Assorted Cookies  
25.00/dozen

Brownies  
25.00/dozen

AFTERNOON BREAKS
(12 person minimum)

The Basic Midday Break  
Assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea  
8.00

The Healthy Midday Break  
Granola bars, whole fruit, bottled or dispensed water, coffee, decaf and tea  
7.50

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DELI LUNCH PACKAGES

served on a platter or boxed
boxed lunches will not include fruit salad

Classic Sandwich Lunch (12 person minimum) 12.75
Includes assorted sandwiches and wraps featuring Halal grilled chicken wrap, vegan grilled balsamic vegetable wrap, roast beef and cheddar and turkey and swiss with lettuce, tomato, condiments, potato chips, whole fruit or fruit salad, fresh-baked cookie or brownie and canned soda or bottled water

• Make It Gluten Avoidant Lunch +3.00/ea.
• Add Kosher Sandwich Package 13.00/ea.

Boxed Salad Luncheon (12 person minimum) 14.25
Choice of Garden Salad, Caesar Salad or Greek Salad served with potato chips, whole fruit, fresh-baked cookie or brownie and canned soda or bottled water

• Add Halal Chicken 2.25

ADD A SALAD
add to any sandwich and wrap luncheon

<table>
<thead>
<tr>
<th></th>
<th>Small (12-15 ppl)</th>
<th>Large (25-30 ppl)</th>
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<tbody>
<tr>
<td>Garden Salad</td>
<td>19.75</td>
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<tr>
<td>Pasta Salad</td>
<td>23.65</td>
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<td>Caesar Salad</td>
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<td>Signature Potato Salad</td>
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<td>Coleslaw</td>
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</table>

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GOURMET SANDWICHES & WRAPS

Gourmet Sandwich Lunch
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

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 and 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 Halal 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 Halal 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
Grilled Portobello Mushroom (+2.25)
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
Portobello Muffeletta
With provolone, roasted peppers, garlic mayo,
house-made giardiniera on focaccia

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

Gourmet Sandwich Lunch 16.75
• Make It Gluten Avoidant Lunch +3.00/ea.
• Add Kosher Sandwich Package 13.00/ea.
**HOT BUFFETS**

Waitstaff recommended but not required for 60+ people. For plated sit down menus call catering for more information.

**Classic Buffet**
21.00
Includes two entrées, one Classic Salad, one Premium Salad and two Accompaniments; served with assorted rolls and butter, cookies, water and iced tea or lemonade
Additional entrée +5.75 per person

Select 2:

- **Roasted Chicken Provençal**
  Chicken, plum tomatoes, garlic and fresh herbs

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

- **Fried Chicken**
  Crispy fried chicken

- **Marinated Flank Steak** (+2.45)
  Balsamic and rosemary marinated flank steak with red wine sauce

- **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

- **Roasted Chicken Breast**
  Airline chicken breast roasted and topped with white wine, garlic and thyme jus

- **Hoisin BBQ Beef Brisket**
  Roasted pork loin topped with a bourbon honey and lemon glaze

**Premium Dinner Buffet**
27.50
Includes two entrées one Classic Salad, one Premium Salad, two Accompaniments and one Dessert; served with assorted rolls and butter, cookies, water, iced tea or lemonade, coffee, decaf tea

Select 2:

- **Herb Grilled Halal Chicken**
  Citrus tomato relish

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

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

- **Grilled Eggplant Medallions**
  With roasted red peppers, wilted spinach, and Moroccan charmoula sauce

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

- **Chive Polenta with Roasted Mushroom**
  Creamy vegan chive polenta topped with a roasted season mushroom medley

- **Upscale Desserts** (+3.75)
  Oreo Cheesecake
  New York Style Cheesecake
  Chocolate Layer Cake
  Seasonal Pies
  Fresh Fruit and Berry Salad
  Salted Caramel Cake
  Chocolate Chip Oreo Vanilla Cake

Select 1:

- **Classic Salad**
- **Seasonal Garden Salad**
- **Classic Caesar Salad**
- **Greek Salad**

Select 1:

- **Premium Salads**
  Charred Tomato, Spinach and Campanelle Pasta Salad
  Southwest Barley and Kale Salad
  Quinoa Cucumber Chickpea Salad

- **Buffet Accompaniments**
  Smashed Yukon Gold Potatoes
  Herb Roasted Red Skin Potatoes
  Baked Yams and Apples with Marshmallow Rice Pilaf
  Korean Green Beans
  Glazed Carrots
  Sweet Corn off the Cob
  Honey Glazed Brussels Sprouts
GLOBAL FLAVORS

Served as buffet (Waitstaff recommended but not required for 60+ people), with iced water and iced tea or lemonade

Taco Bar 21.50
Includes the following:
- Seasoned beef and chicken tinga
- Sautéed 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 (+2.45)
- Tortilla chips (+2.00)
- Flour Tortillas (+9.30/2 dozen)

From the Grill 16.50
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 (+1.50)
- Add spicy dry rubbed chicken wings (+6.00)
- Add Carolina pulled pork (+6.00)
- Add crispy vegan burnt ends (+6.00)
- Add pulled halal chicken (+5.50)

Pomodoro Station 16.50
Includes the following:
- House salad
- Choice of 1 entrée: chicken parmesan, eggplant rollatini, or chicken piccata
- Penne ala vodka or bowtie pasta with roasted garlic and broccoli
- Meatballs or sweet italian sausage
- Garlic bread

From the Wok 16.50
Includes the following:
- Choice of 1 entrée: orange chicken, halal chicken and broccoli,
- Steamed white rice
- Vegetable lo mein
- Spring rolls

Masala Buffet 16.50
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

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**PIZZA**

**VILLAGGIO**

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

- **Cheese** 21.00
- **Pepperoni** 24.50
- **White with Spinach** 26.75
- **Meat Lover’s** 26.75
  - Pepperoni, sausage, meatball, red sauce and mozzarella
- **Basil Pesto and Roasted Vegetable** 26.75
  - Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella
- **Buffalo Chicken** 26.75
  - Grilled chicken, buffalo bleu cheese sauce, mozzarella, and green onions
- **Marinara Pie** 24.50
  - Chunky tomato marinara with mushrooms, broccoli, evoo, and fresh basil
- **Grandpa Vodka Pie** 24.50
  - Fresh whole milk mozzarella cheese and house-made creamy vodka sauce with fresh basil
- **Fresh Mozzarella, Tomato and Basil** 26.75
- **South of the Border** 26.75
  - Choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese, and enchilada sauce
- **Chicken Bacon Ranch** 26.75
  - Crispy chicken breast, applewood smoked bacon, and mozzarella cheese, drizzled with buttermilk ranch dressing
- **Veggie** 26.75
  - Select 3: mushrooms, bell peppers, onions, roma tomatoes, spinach

**Add-ons:**
- **Vegan Cheese** +4.00/pie
- **Gluten Avoidant Cauliflower Crust** 16.00/pie

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**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
- 1/2 Sheet Market Price
- Full Sheet Market Price

**Make Your Own Sundae Bar** (20 person minimum)
Choice of 2 ice cream flavors: vanilla, or chocolate and served with the following toppings:
- Caramel sauce
- Double chocolate fudge
- Strawberry topping
- Sprinkles
- Assorted candy
- Fresh whipped cream
- Marachino cherries
- Dairy Avoidant Fruit Bar Option 2.15/person

**Cobbler Bar** (20 person minimum) 7.10
Choice of 1 cobbler flavor: apple, peach, or blueberry and served with the following toppings:
- Fresh whipped cream
- Vanilla Ice Cream
- Caramel sauce
- Chocolate sauce

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RECEPTION APPETIZERS & PLATTERS

Fiesta Tex Mex Dip (15 person minimum)  5.75
Spicy pico de gallo, green onions, jalapeños, sour cream, refried beans, cilantro and shredded jack cheese served with tortilla chips

Gourmet Cheese Display  6.25
Mild cheddar, gorgonzola, smoked Gouda, Fontina, garnished with grapes. accompanied by assorted gourmet crackers

Fresh Vegetable Platter  5.50
With fresh lemon basil dip

Seasonal Grilled Vegetable Platter  6.50
With balsamic drizzle

Antipasto Platter  11.75
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  7.50
Hummus, baba ganoush, tabbouleh served with marinated feta cheese, grape leaves, spiced Kalamata olives and pita points

ALA CARTE BEVERAGES

Freshly Brewed Coffee, Decaf and Tea  2.90
Hot Beverage Refresh  2.10
Box O’ Joe (serves 18-20)  31.50
Hot Chocolate  2.70
Apple Cider (serves 18-20. seasonal)  23.00
Gourmet Hot Chocolate  3.75
Whipped cream, shaved chocolate, crushed peppermint, and marshmallows

Chilled Juices (serves 22-24)  23.00/dispenser
Orange, cranberry, and apple

Individual Chilled Juices  3.50
Orange, cranberry, and apple

Bottled Water  2.15
Assorted Canned Sodas  2.40
Coffee, Tea, Water and Soda  4.75
Lemon Infused Spa Water  17.75/5 gal
Iced Tea or Lemonade  20.75/5 gal
Chilled Filtered Water  13.75/5 gal
Seltzer Water  2.75
## Hors d’Oeuvres (15 person minimum)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempura Cauliflower with Samabal Chili Sauce (6oz/per person)</td>
<td>3.05</td>
</tr>
<tr>
<td>Corned Beef Ruben Wontons (2 per person)</td>
<td>3.05</td>
</tr>
<tr>
<td>Philly Cheesesteak Sliders (2 per person)</td>
<td>8.05</td>
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<tr>
<td>Sesame Crusted Tuna (4 per person)</td>
<td>6.75</td>
</tr>
<tr>
<td>Eggplant Caponata Crostini (4 per person)</td>
<td>9.10</td>
</tr>
<tr>
<td>Charred Brussels Sprout Crostini (2 per person)</td>
<td>5.80</td>
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<tr>
<td>Curry Halal Chicken Cup (4 per person)</td>
<td>3.05</td>
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<tr>
<td>Smoked Turkey Pinwheel (4 per person)</td>
<td>3.45</td>
</tr>
<tr>
<td>Jumbo Shrimp Shooters (1 per person)</td>
<td>3.15</td>
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<tr>
<td>Veggie Crudité Shooters (1 per person)</td>
<td>4.15</td>
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<tr>
<td>Wild Mushroom Bruschetta (4 per person)</td>
<td>4.35</td>
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<tr>
<td>Pigs in a Blanket (3 per person)</td>
<td>5.25</td>
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<tr>
<td>Chicken Pot Stickers (3 per person)</td>
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<tr>
<td>Chicken Tenders (2 per person)</td>
<td>4.90</td>
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<tr>
<td>Mac n’ Cheese Bites (4 per person)</td>
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<tr>
<td>Spanakopita (3 per person)</td>
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<tr>
<td>Mini Beef Wellington (2 per person)</td>
<td>9.10</td>
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<tr>
<td>Potato Pancakes (2 per person)</td>
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<tr>
<td>Sweet Potato Croquette (4 per person)</td>
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<tr>
<td>Beef Empanada (3 per person)</td>
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<tr>
<td>Vegetable Spring Rolls (3 per person)</td>
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<tr>
<td>Coconut Shrimp (2 per person)</td>
<td>9.00</td>
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<tr>
<td>Vegetable Samosas (3 per person)</td>
<td>6.15</td>
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RECEPTION

PACKAGE

minimum 50 people 37.20/per person

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
Wild Mushroom Bruschetta
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
## Food by the Tray

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<thead>
<tr>
<th>Item</th>
<th>Half Tray</th>
<th>Full Tray</th>
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<tbody>
<tr>
<td>Chana Masala</td>
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<td>Aloo Gobo (Potato Cauliflower)</td>
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<td>Neapolitan Mac n’ Cheese</td>
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<td>Loaded Mashed Potatoes</td>
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<td>Rasta Pasta</td>
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<td>add chicken</td>
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<tr>
<td>Stuffed Shells Florentine</td>
<td>69.48</td>
<td>142.32</td>
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<tr>
<td>Arroz con Pollo</td>
<td>67.32</td>
<td>134.64</td>
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<tr>
<td>Arroz con Gandules</td>
<td>20.46</td>
<td>40.92</td>
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<tr>
<td>Buffalo Chicken Mac n’ Cheese</td>
<td>91.31</td>
<td>182.62</td>
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<tr>
<td>Beef Fajita</td>
<td>80.45</td>
<td>160.90</td>
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<tr>
<td>Chicken Fajita</td>
<td>65.86</td>
<td>131.73</td>
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<tr>
<td>Beef Bulgogi</td>
<td>111.24</td>
<td>222.48</td>
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<tr>
<td>Dak Galbi (Spicy Chicken Stir Fry)</td>
<td>84.97</td>
<td>169.95</td>
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<tr>
<td>Fried Chicken</td>
<td>50.00</td>
<td>94.25</td>
</tr>
<tr>
<td>Roasted Chicken on Bone</td>
<td>50.00</td>
<td>94.25</td>
</tr>
<tr>
<td>Mac n’ Cheese</td>
<td>33.50</td>
<td>61.25</td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
# Main Courses

<table>
<thead>
<tr>
<th>Dishes</th>
<th>Half Tray</th>
<th>Full Tray</th>
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<tbody>
<tr>
<td>Chicken Parmesan</td>
<td>50.00</td>
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</tr>
<tr>
<td>Eggplant Rollatini</td>
<td>44.25</td>
<td>80.50</td>
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<tr>
<td>Penne a la Vodka</td>
<td>33.50</td>
<td>61.25</td>
</tr>
<tr>
<td>Biryani Chicken</td>
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</tr>
<tr>
<td>Chicken Bruschetta</td>
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<tr>
<td>Grilled Tofu over Noodles</td>
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<tr>
<td>Curry Vegetables</td>
<td>33.50</td>
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<tr>
<td>Beef and Broccoli</td>
<td>55.75</td>
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<tr>
<td>Sausage and Peppers</td>
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<td>94.50</td>
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<tr>
<td>Enchiladas Suiza</td>
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<tr>
<td>Hot Dogs</td>
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<tr>
<td>Beef Burgers</td>
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</tr>
<tr>
<td>Vegan Burgers</td>
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<tr>
<td>Rice Pilaf</td>
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<tr>
<td>Mashed Potatoes</td>
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<tr>
<td>Herb Roasted Potatoes</td>
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<td>Vegetable Medley</td>
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<td>26.70</td>
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<tr>
<td>Dinner Rolls (1 dozen)</td>
<td>7.75</td>
<td></td>
</tr>
</tbody>
</table>

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A 10% discount will be applied to all student clubs, organizations, resident assistants and student groups funded by a Purchase Order from USG or GSO for 10 people or more. If you don't see something you are looking for, please ask.