



NJCU

NEW JERSEY CITY UNIVERSITY

Catering Guide
2021

GOURMET DINING

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Specializing in full service event planning for private and corporate functions, Gourmet Dining offers you the best the industry has to offer. We are driven by the combination of your needs and our passion to make your social affairs truly trendsetting. Our outstanding staff is there to plan, coordinate, set up and serve so you can be assured you are in good hands. Our skilled team is led by Executive Chef Steven Roland.

With a strong background in event planning and strategic marketing, along with the culinary touch of astounding chefs, you will be amazed by our staff as we handle every detail allowing you to simply sit back and enjoy your event. Our goal is to provide an exemplary and unique dining experience for each and every client. We are built on strong professional and personal relationships, a service-oriented diverse staff and a wide range of resources.

Here at Gourmet Dining we are committed to meeting the continuously evolving, dynamic dining needs for you. Our executive chefs and catering department collaborate together in an effort to establish the most innovative, custom-designed food service program the industry has seen.

Food preparation and development standards are important to you and us.

We look forward to working very closely with you to help shape our dining program to meet your specific catering needs.



Meet the Chef

Executive Chef

Our Executive Chef Steve Roland joined the Gourmet Dining team in Fall 2018. Steve grew up in Monmouth County and later attended Johnson & Wales University in Rhode Island. Since graduating Magna Cum Laude, Steve has worked at the Ritz Carlton in Philadelphia, Le Bec Fin, The Rittenhouse Hotel, The Black Swan Restaurant & multiple country clubs. Chef Steve has competed in many events, met celebrity chefs, and is involved in the American Culinary Federation. Steve and his daughter currently reside in Linden, NJ and he is proud to be a part of our team at Monmouth University!



Planning your Event

We pride ourselves in being able to meet each of our clients needs . The following three steps will help guide you through the process of organizing your event.

I. Arranging and Reserving a Date:

Your first course of action is to secure a room reservation with Michael Edmondson at medmondson@njcu.edu. After your room and set-up is reserved, please reach out to the Gourmet Dining's Catering Team- at (732)263-5678 or via email at nburton@gourmetdiningllc.com. This is the time where our professional guidance will help you make the best decisions to optimize our services to best fit your needs. Please be prepared to discuss the following information: the date of your event, beginning and ending times, estimated number of guests, menu information, level of service and any other special requests. Changes in the menu, number of guests and even cancellation of the event must be made within 72 hours of the event. In the case of cancellation within 48 hours of the event the host will be liable for payment.

II. Pick Your Level of Service:

STANDARD (72 Hours Notice): Represents our most popular level of service, including the delivery, set-up, and clean-up of your event. Our catering steward will deliver your food and set it up according to your specifications using either eco-friendly paper products, upgraded plastics, or china. Our steward then returns at an agreed-upon time to retrieve any service ware. Please note for any events exceeding 75 guests, or at which plated food will be served, wait staff will be required at an additional charge.

VIP/SPECIAL EVENT (2 Weeks Notice): Represents our highest level of service. Wait staff or Bartenders will be assigned to your event to assist with set up, service, and breakdown. Contact our Catering Sales Manager, Nichole Burton Hale, at least 2 weeks before your event at (732)263-5678 or email nburton@gourmetdiningllc.com. Please supply our team with a floor plan for your event.

III. Payment:

All external clients will need to make a deposit of 50% of the total bill to book their event. Acceptable forms of payment are: cash, credit cards, checks & money orders. The balance must be paid one week prior to your event unless other arrangements have been made, the final payment must be either cash, credit card, certified check or money order. Personal checks will not be accepted for final payment. Unless a tax exemption form has been submitted to us by either email nburton@gourmetdiningllc.com or by fax (732)-263-5260 you will be charged the 7% sales tax.

Breakfast & Brunch

(72 hour notice)

The following breakfast and brunch packages have been created for your enjoyment and convenience.

Great Start \$8.67 per person

Fresh Brewed Coffee (Regular + Decaf), Assorted Tea, Assorted Juices, an Assortment of Mini Bagels, Mini Muffins and Mini Danish. Served with Cream Cheese, Butter, and Assorted Jelly. (Minimum 12 Guests)

Designer Continental Breakfast

Assortment of Fresh Baked Breakfast Items with condiments. (Minimum 12 Guests)

Includes Coffee/Tea/ Juice \$2.45pp

Select 3:	By Dozen:
Yogurt \$3.34 pp	Assorted Large Donuts \$16.49
Crumb Cake 7"-\$18.31	Cinnamon Buns \$39.88
Blueberry Tea Loaf \$2.89 pp	Apple Fritters \$39.88
Lemon Poppy Tea Loaf \$2.89 pp	Bagels \$14.96
Granola Bars \$2.65 per bar	Muffins \$19.93
Cottage Cheese \$3.34 pp	Danish \$19.93

Bagel Bar \$14.96 per Dozen

Assorted Bagels by the dozen. (Minimum 10 Guests)

Includes Plain Cream Cheese, Butter & Jelly.

Additional options:

Homemade Fresh Vegetable Cream Cheese	\$1.71 pp
Jalapeno Cheddar Cream Cheese	\$1.71 pp
Scallion Cream Cheese	\$1.71 pp
Peanut Butter	\$1.71 pp

Greek Yogurt Bar \$9.06 per person

(Minimum 10 Guests) Select 3 toppings:

Fresh Strawberries, Bananas, Granola, Honey, Chocolate Chips, Coconut, Dried Oats, Brown Sugar, Raisins, Sun-dried Cranberries

Beverages

Coffee, Decaf & Tea Service	\$2.45 pp
Bottled Water	\$1.86 pp
Whole or Skim Milk Pitcher 28oz	\$3.61
Soy or Almond Milk Pitcher 28oz	\$5.15
Assorted Minute Maid Juices (Ind.or by Pitcher)	\$2.21 pp

The Lumber Jack \$17.37 per person

(Minimum 25 Guests)

Fresh Brewed Coffee (Regular + Decaf), Assorted Tea, Assorted Juices, an Assortment of Mini Bagels, and Muffins. Served with Vegetable & Plain Cream Cheese, Butter, and Assorted Jelly. Sliced Fresh Fruit Platter, Light Fluffy Scrambled Eggs, Garlic-Chive Home Fries, Smokey Apple Wood Bacon & Johnsonville Pork Sausage. Choice of Butter Milk Pancakes or Brioche French Toast.

The Healthy Start \$14.73 per person

(Minimum 15 Guests)

Fresh Brewed Coffee (Regular & Decaf), Hot Tea, Water Beverage Dispenser. Herb Scrambled Egg Whites, Roasted Breakfast Potatoes, Turkey Sausage or Turkey Bacon, Greek Yogurt, Cottage Cheese, or Oatmeal. Sliced Fresh Fruit.

Additional Items:

	½ Tray (10-12pp)	Tray (20-25pp)
Apple Wood Bacon	\$44.10	\$91.86
Johnsonville Pork Sausage	\$44.10	\$91.86
Turkey Bacon	\$44.10	\$91.86
French Toast	\$74.03	\$154.24
Buttermilk Pancakes	\$74.03	\$154.24
Scrambled Eggs	\$59.06	\$123.05
Scrambled Egg Whites	\$59.06	\$123.05

Assorted Whole Fruit ea.	\$2.43 pp
Assorted Sliced Fruit Tray	\$4.92 pp
Low Fat Yogurt w/ Granola & Berries	\$4.92 pp
Norwegian Salmon	Market Price
Buttermilk Biscuits	\$20.42 per dozen
Assorted Cereal (Ind.)	\$2.43 pp

*One attendant per every 50 people in attendance is required.

*Attendant- \$150-

Customized menus available upon request.

Signature Combos

(10 Guest Minimum / 72 Hour Notice)

The following packages have been created for your enjoyment and convenience and are available for Lunch or Dinner. Beverages are not included

The Cold Buffet \$12.40 per person

- An Assortment of Premium Cold Cuts- Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, and Tuna Salad.
- Platter of Cheese- Swiss & American
- Accompanied with an Assortment of Baguettes Kaiser Rolls, Croissants, & Sliced Bread
- Pickles, Chips and Condiments.
- Homemade Potato & Macaroni Salad.
- An Assortment of Home Baked Cookies

The Metropolitan \$13.97 per person

An Assortment of Wraps –

- Caesar- Crispy Strips of Chicken with Romaine Lettuce, Caesar Dressing & Parmesan Cheese
- Ole Smokey- Smoked Turkey Breast, Swiss Cheese, Autumn Greens & Honey Mustard
- New Yorker - Roast Beef, Boursin Cheese, Leaf Lettuce & Horseradish Sauce
- Vegg Head- Marinated Grilled Vegetables, Leaf Lettuce & Balsamic Vinaigrette
- Hazel- Fresh Mozzarella, Roasted Red Peppers, Spring Greens with Balsamic Vinaigrette
- Pickles, Chips and Condiments.
- Garden Salad & Homemade Pasta Salad.
- Fudge Brownies

The Gourmet Buffet \$17.37 per person

- An Assortment of Premium Cold Cuts – Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, and Chicken Salad.
- Platter of Cheese – Swiss & American.
- Tuna Salad, Platter of Fresh Mozzarella, Basil & Sliced Tomato, Pasta Primavera & Garden Tossed Salad.
- Accompanied with an Assortment of Baguettes, Kaiser Rolls, Croissants, Sliced Bread,
- Pickles, Chips and Condiments.
- Assortment of Home Baked Cookies & Fresh Seasonal Fruit Platter

The Grilled & Chilled \$14.88 per person

- Tender Marinated Grilled Breast of Chicken over Mixed Baby Field Greens. Served with a Balsamic Vinaigrette,
- Assorted Whole Grain Dinner Rolls, Hummus and Pita Chips.
- Pasta Primavera Salad & Quinoa Salad.
- Fresh Seasonal Fruit Platter

The Explorer \$18.63 per person

- An Assortment of Prepared Cold Sandwiches – Consisting of Oven Roasted Turkey, Baked Virginia Ham, Roast Beef, Chicken Salad, Tuna Salad, and Marinated Grilled Vegetables.
- All sandwiches are prepared on an assortment of Baguettes, Kaiser Rolls, Croissants, Sliced Bread
- Pickles, Chips and Condiments.
- Red Skinned Potato Salad, Garden Tossed Salad & Pesto Pasta Salad.
- An Assortment of Home Baked Cookies

The Southwestern \$16.15 per person

- Chili Rubbed Breast of Chicken over Mixed Baby Field Greens. Served with Salsa Fresca & Cilantro Lime Vinaigrette.
- Whole Grain Dinner Rolls.
- Corn and Black Bean Salad & Chipotle Potato Salad.
- Fresh Seasonal Fruit Platter

The Executive \$24.85 per person

- Chilled Poached Salmon with Cucumber Dill served on a bed of Mixed Baby Field Greens with Chilled Marinated Asparagus.
- Dinner Rolls & Butter.
- Pesto Pasta Salad & Fresh Mozzarella and Tomato.
- Mini Italian Pastries & An Assortment of Home Baked Cookies



* Available wraps: Flour, Whole Wheat, Spinach, Tomato Basil, & Garlic Herb
Gluten Free wraps available upon request & at an additional charge.

Customized menus available upon request.

Upscale Sandwich Packages

(15 Guest Minimum / 72 Hour Notice)

The following packages have been created for your enjoyment and convenience and are available for Lunch or Dinner.

The Presidential \$24.85 per person

SANDWICHES & WRAPS (5)

- The Adult Grilled Cheese- French Brie Cheese, Tomato, & Sprouts
- Gold & Blue- Caramelized Onions, Bacon, Yukon Gold Potatoes, Blue Cheese & Baby Arugula in a Sun Dried Tomato Wrap
- GDS Chicken Sandwich- Grilled Chicken, Red Onion, Granny Smith Apples, Arugula & Honey-Dijon Mustard in a Honey-Wheat wrap
- Veggie Delight- Balsamic Grilled Vegetables & Tofu with Organic Spouts & Roasted Pepper Hummus on Nine Grain Bread,
- The Monmouth Steak Sandwich- Sliced Beef Tenderloin, Caramelized Onions, Blue Cheese & Horseradish Aioli on Grilled Ciabatta Bread

SALADS (Choice of 2)

Pasta Primavera
Fresh Mozzarella & Tomato w/ Fresh Basil
Asian Slaw
Potato Salad

DESSERT PLATTERS (Choice of 2)

Assorted Mini Italian Pastries & Assorted Gourmet Cookies
Seasonal Fresh Fruit Platters

Served with Pickles, Chips, & Condiment

Beverages include assorted canned soda & bottled water

The Runner Up \$22.36 per person

SANDWICHES & WRAPS (4)

- Ham & Cheese Wrap- Tortilla with Smoked Ham, Cheddar, Lettuce and Tomato with Dressing
- Veggie Wrap- Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes Pesto Dressing
- Club- Smoked Turkey, Diced Tomatoes, Bacon, Cheddar Cheese and Ranch Dressing
- Country Fried Buffalo Chicken Wrap- Buttermilk Fried Chicken Cutlet, Buffalo Sauce, Gorgonzola Dressing with Lettuce in a Jalapeno Tortilla

SALADS (Choice of 2)

Classic Baby Field Green Salad
Greek Salad
Cole Slaw

DESSERT PLATTERS (Choice of 1)

Assorted Gourmet Cookies or Seasonal Fresh Fruit Platters

Served with Pickles, Chips, & Condiments

Beverages include assorted canned soda & bottled water

The Basic \$19.87 per person

SANDWICHES & WRAPS (4)

- Caesar Sandwich- Grilled Chicken Breast with Romaine Lettuce, Caesar Dressing
- Garden Wrap- Mixed Baby Greens with Shredded Carrots, Cabbage, Red Onions, Cucumbers, Bean Sprouts and Tomato and Herb Dressing
- Club- Smoked Turkey, Diced Tomatoes, Bacon, Cheddar Cheese and Ranch Dressing
- Tuna Wrap- White Albacore Tuna Over a Bed of Lettuce in a Spinach Tortilla

SALADS (Choice of 2)

Garden Salad with Balsamic Vinaigrette
Classic Potato Salad

DESSERT PLATTER (Choice of 1)

Seasonal Fresh Fruit Platters

Served with Pickles, Chips, & Condiments

Beverages include assorted canned soda & bottled water

Hot Buffet (Create your Own)

(15 Guest Minimum / 72 Hour Notice)

The following packages have been created for your enjoyment and convenience and are available for Lunch or Dinner.

Select one from each category:

Total Price \$19.87

Salad (1)

(each additional choice - \$2.43 per person)

Iceberg and Romaine Mix with tomatoes, cucumbers, and carrots
Mixed Baby Field Greens with cherry tomatoes, and red onions
Classic Caesar Salad
String Bean Potato and Red Onion in a light vinaigrette

Vegetable (1)

(each additional choice - \$2.43 per person)

Sautéed Vegetable Medley
Steamed Broccoli Spears
String Beans Oreganato
Cinnamon and Orange Glazed Carrots
Bacon and Buttered Brussels Sprouts
Oriental Stir-Fry Vegetables

Starch (1)

(each additional choice - \$2.43 per person)

Buttered Noodles
Herbed Wild Rice
Rice Pilaf
Baked Red Bliss Potatoes with herbs
Scalloped Potatoes
Mashed Potatoes w/ Brown Gravy
Candied Sweet Potatoes
Cornbread Stuffing
Baked Mac N Cheese

Beverages (1)

(each additional choice - \$1.18 per person)

Assorted Canned Soda + Bottled Water
Coffee & Tea Service

Entree (1)

Poultry:

Slow Roasted Herb Marinated Chicken Pcs
Southern Fried Chicken
Chicken Francese
Chicken Parmesan
Chicken Marsala
Chicken Murphy
Chicken Cacciatore (bone in)
General Tao's Chicken
Grilled Chicken Breast w/ Lemon Herb Sauce

Beef/Pork:

Pepper Steak
Marinated and Sliced London Broil Au Jus (\$2.25 additional)
Pot Roast
Herb Roasted Pork Loin
Italian Sausage & Peppers
Sliced Virginia Ham w/ Pineapples

Pasta:

Baked Ziti
Penne Marinara
Rigatoni Vodka w/ Peas
Cavatelli w/ Broccoli
Stuffed Shells w/ Marinara Sauce
Cheese Ravioli w/ Marinara Sauce
Rigatoni Bolognese

Vegetarian Entree:

Eggplant Parmesan
Ratatouille (Eggplant, Zucchini, Squash, Tomato Stew)
General Tso's Tofu

Dessert (1)

(each additional choice - \$2.43 per person)

Assorted Home Baked Cookies
Fresh Fruit
Fudge Brownies
Cherry pie
Blueberry pie
Apple pie
Chocolate cake
Carrot cake
Red velvet cake

*One attendant per every 50 people in attendance is required.

*Attendant- \$150-

Customized menus available upon request.

Buffets of The World

(15 Guest Minimum / 72 Hour Notice)

The following buffets have been created with distinctive international cuisines.

These hot buffets are available for lunch & dinner service.

Italiano Buffet

\$23.62 pp

Caesar Salad w/ Herbed Croutons
Chicken Francese
Homemade Baked Ziti
Vegetable Rice Pilaf
Sautéed Fresh Vegetables
Freshly Baked Garlic Bread
Individual Italian Pastries
Assorted Canned Soda & Water

The South of The Border \$23.01 pp

Guacamole & Chips
Chicken & Beef Fajitas w/ Sautéed Peppers & Onions
Yellow Rice
Refried Beans
Sour Cream & Tomato Salsa
Shredded Cheddar Cheese, Lettuce, & Chopped Tomatoes
Flour Tortillas
Churros with cinnamon & sugar
Assorted Canned Soda & Water

The Spa Buffet

\$26.07 pp

Hummus with Celery and Carrots
Kale and Lentil Salad
Grilled or Blackened Chicken
Finger Sandwiches
Salmon with Avocado Corn Salsa
Roasted Root Vegetables
Quinoa Pilaf with Fresh Vegetables
Fresh Fruit Display
Assorted Canned Soda & Infused water

Retro Buffet

\$24.94 pp

Pulled Short Rib Slider w/ Onion Crisps & Horseradish Mustard
Shrimp & Corn Spoon Bread
BBQ Glazed Shrimp on Corn Pudding Cake
Tomato Basil Mac & Cheese w/ Parmesan Crumb Crust
Sweet Potato Fries
Yukon Potato Chips w/ Rosemary Garlic Butter
Red Veggie Slaw
Beets, Cabbage, Parsnips, Apples & Cranberries w/ Sweet Vinaigrette
Blondies, Brownies, & Lemon Squares
Assorted Canned Soda & Water

The Game Day Menu \$24.94 pp

French Onion Dip with Homemade Chips
Grilled All Beef Hamburgers
Hickory Smoked BBQ Ribs
BBQ Chicken or Chicken Wings
Sausage and Peppers
Potato Salad
Pasta Salad
Coleslaw
Sliced Seasonal Fruit
Assorted Canned Soda & Water

The Little Italy

\$23.62 pp

Antipasto Salad
Penne Vodka
Chicken Marsala
Rosemary Parmesan Roasted Potatoes
Sautéed Fresh Vegetables
Cheesecake
Panella Bread
Assorted Canned Soda & Water

East Meets West

\$26.07 pp

Mandarin Salad
Pacific Rim Chicken Wings
Polynesian Beef & Broccoli
Charred Wok Seared Vegetables
Bang Bang Shrimp
Ginger Lemon Grass Rice
Spiced Apple Crisp
Assorted Canned Soda & Water

*One attendant per every 50 people in attendance is required.

*Attendant- \$150-

Customized menus available upon request.

Hors D'Oeuvres Priced Per Dozen

(15 Guest Minimum / 72 Hour Notice)

The following Hors D'oeuvres have been priced per 3 dozen as they require a minimum of three dozen per item ordered.

Buffalo Wings served w/Blue Cheese & Celery \$64.65

Mini Egg Rolls served with Citrus Soy dipping sauce \$81.64

Mini Chicken Tacos \$61.25

Dumplings (Chicken Lemon Grass, Edamame (V), or Kale & Vegetable) \$85.07

Coconut Chicken \$71.45

Corn & Edamame Quesadilla \$85.05

Mini Wagyu Burger with American Cheese and Onions \$115.67

Smoked BBQ Pulled Pork Mini Biscuit \$71.45

French Onion Soup Boule \$102.07

Cheddar Risotto Croquette with Braised Beef \$81.64

Chicken Cordon Blue Bites \$68.05

Chili Lime Chicken Kabob with Onions and Peppers \$102.07

Smoked Gouda and Chorizo Puff \$81.64

Corned Beef Reuben Puff \$68.05

Mini Crab Cakes \$108.87

Chicken Fingers with Honey Mustard \$54.45

Fried Ravioli with Dipping Sauce \$54.45

Meatballs Marinara \$54.45

Swedish Meatballs \$54.45

Franks in the Blanket \$61.25

Mini Quiche \$57.85

Mozzarella Sticks \$61.25

Mini Potato Pancakes \$57.85

Bruschetta on French Bread \$81.64

Stuffed Endive with Herbed Chevre (Goat Cheese) \$68.05

Fresh Fruit Kebabs w/ Yogurt Dip \$156.52

Caponata Phyllo Star (V) \$78.24

Samosas (V) \$71.45

Chicken Tandoori \$88.47

Beef Kabob with Peppers & Onions \$112.27

Mini Stuffed Potato Skin with Vermont Cheddar & Smoked Bacon \$78.24

Shrimp Cocktail - Market Price

Dip Stations

Served with your choice of Pita Crisps, Crackers, Corn Chips, Crustini, Celery & Carrots, Pretzels, Fresh Potato Chips. Add a Bread Bowl for additional charge- \$6.05 (small) & \$8.25 (large).

Small 10-12 pp- \$31.76
Medium 20-25 pp-\$62.37
Large 40-50 pp - \$124.75

BLT Dip

Creamy mix of sour cream, mayo, diced tomatoes, shredded lettuce and bacon

Loaded Baked Potato Dip

Potato, sour cream, bacon, cheese, & scallions.

Buffalo Chicken & Cheese Dip

Chicken, cheese, & hot sauce

Roasted Garlic & White Bean Dip (V)

White beans and garlic mixed together with lemon juice and rosemary

Cheddar Ranch Dip

Sour cream mixed with ranch style dressing blended together with cheddar cheese

Hummus Dip (V)

Garlic, Roasted Red Pepper, or Black Bean

Seven Layer Dip

Layers of refried beans, sour cream mixed with taco seasoning, guacamole, black olives, salsa, shredded cheese, & shredded lettuce

Spinach & Artichoke Dip

Chips & Salsa (V)

Guacamole additional \$6.18pp

Small- \$22.66
Medium- \$55.52
Large- \$101.97



Dessert Dips

Small 10-12 pp- \$39.69
Medium 20-25 pp-\$77.98
Large 40-50 pp - \$155.94

Cannoli Dip

The tastes and flavors of Cannoli in a sweet treat! Served with Cannoli Shell Pieces

S'mores Dip

The definition of an easy dessert with melted chocolate and toasted marshmallows. Served with graham crackers.

Caramel Apple Dip

Granny Smith Apple slices along with cream cheese, gooey caramel sauce, & toffee blended together

Display Stations

(20 Guest Minimum / 72 Hour Notice)

The following action stations and displays have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

Mediterranean Meze \$12.40 pp

Roasted pepper hummus, baba ghanoush, tomato jam, tabbouleh & marinated assorted olives, served with sliced pita and assorted flat breads.

The Fresh Garden \$12.40 pp

An array of produce baby greens, grape tomatoes, red onion, cucumbers, grapes, strawberries, assorted cheeses, mixed nuts and your choice of three vinaigrettes or dressings. Choose from lemon-parsley vinaigrette, raspberry vinaigrette, balsamic vinaigrette, avocado-ranch dressing, creamy honey-gorgonzola dressing & classic Caesar dressing.

International Cheese Board \$13.63 pp

An assortment of hand selected cheese that span the globe accompanied by mixed nuts, infused artisanal honeys, jams, dried fruit & fresh fruits.

Antipasto Table \$13.63 pp

A mélange of Imported Italian meats & cheese, accompanied by chef's selection of roasted red peppers, artichoke hearts, mixed olives & sliced breads.



Action Station

(25 Guest Minimum / 72 Hour Notice)

Carving Attendant Required at additional charge.

The following action stations and displays have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

Gourmet Pasta Saute \$13.63 pp

Rigatoni and bow tie pasta with your guest's choice of: Basil Pesto, Bolognese, or Vodka sauce. Served with toppings of roasted garlic cloves, fresh asparagus, cherry tomatoes, Kalamata olives, roasted peppers, sautéed mushrooms & Freshly grated Parmigianino Reggiano.

Metropolitan Hand Carved Station

Your choice of :

Carved Prime Rib of Beef - Market Price

Garlic & Pepper Pressed New York Strip - Market Price

Herb Roasted Whole Filet Mignon - Market Price

Honey Pecan Roasted Salmon \$121.54 pp

Jamaican Jerk Roasted Pork \$16.95 pp

Orange Ginger Glazed Ham \$16.95 pp

Glazed Turkey Breast \$16.95 pp



Vegan Options

	1/2 Tray	Full Tray
Eggplant Tomato Basil & Beans Ragout	\$64.64	\$95.32
Lasagna Roulade	\$61.23	\$92.97
Jambalaya	\$70.30	\$102.05
Vegetable Pad Thai	\$70.30	\$102.05
General Tso Tofu	\$70.30	\$102.05
Rotini Pasta with Vegetables & Garlic	\$61.23	\$92.97
Vegetable Ratatouille	\$58.96	\$90.71
Vegetable Paella	\$70.30	\$102.05
Tempeh Piccata	\$72.57	\$105.45
Thai Basil Tofu	\$69.30	\$101.06
Polenta Stuffed Peppers	\$69.30	\$101.06
Balsamic Tofu over Braised Greens	\$78.25	\$110.10
Stuffed Portobello Mushrooms	\$72.57	\$105.45
Vegetable Stir Fry with noodles.	\$70.30	\$102.05
Vegan Crab Cakes	\$102.05	\$141.77
Eggplant Rollatini	\$102.05	\$141.77
Vegan Mac & Cheese	\$102.05	\$141.77
Orecchiette pasta	\$64.31	\$96.47

with wild mushrooms, sun-dried tomatoes, garlic, fresh basil, peas in a Napa valley wine sauce



Boxed Breakfast / Lunch

Boxed Breakfast #1 \$8.53 pp

Individually Wrapped Bagel w/ Cream Cheese, Butter & Jelly
Piece of Whole Fruit
Pint of Milk
Minute Maid Orange Juice (6oz)

Boxed Breakfast #2 \$9.90 pp

Individually Wrapped Muffin
Individual Box of Cereal
Piece of Whole Fruit
Pint of Milk
Minute Maid Orange Juice (6oz)



Boxed Lunch #1 \$12.40 pp

A prepared Sandwich on a Kaiser Roll w/ Lettuce & Tomato
Choice of : Turkey, Ham, Salami, Roast Beef, Grilled
Vegetables, Tuna or Chicken Salad Sandwich
Choice of: American, Swiss or Provolone Cheese
Mustard & Mayo
Canned Soda
Individual Bag of Chips

Boxed Lunch #2 \$14.88 pp

A prepared Sandwich on a Kaiser Roll w/ Lettuce & Tomato
Choice of: Turkey, Ham, Salami, Roast Beef, Grilled
Vegetables, Tuna or Chicken Salad
Choice of: American, Swiss or Provolone Cheese
Mustard & Mayo
Bottled Water
Individual Bag of Chips
Piece of Whole Fruit
2 pack of Cookies

Snack Packs

(20 Guest Minimum / 48 Hour Notice)

The following snack packs have been discounted and created for your enjoyment and convenience and are available at any time of the day.

The Cookie Monster \$5.92 pp

Assorted Home Baked Cookies
Fudge Brownies
Coffee & Tea Service

The Sweet Tooth \$5.90 pp

Assorted Candy Bars
Assorted Bags of Chips & Pretzels
Assorted Canned Soda

The Mid Day Break \$8.33 pp

Assorted Home Baked Cookies
Fudge Brownies
Seasonal Fruit Platter (sliced)
Coffee & Tea Service



Hydrate \$5.29 pp

Assorted Whole Fruit
Assorted Powerade
Bottled Water

The Healthnut #1 \$5.29 pp

Assorted Nutri-Gran & Kashi Bars
Assorted Whole Fruit
Bottled Water

The Healthnut #2 \$8.67 pp

Low-Fat Yogurt w/ Granola
Hummus w/ Sliced Pita Bread
Seasonal Fruit Platter (sliced)
Bottled Water

Party Favorites

Party Platter

Mixed Green Salad served w/ Two Dressings \$22.36 (10-12 ppl) \$42.36 (20-25 ppl) \$74.75 (40-50 ppl)	Hummus & Sliced Pita Bread \$30.57 (10-12 ppl) \$59.79 (20-25 ppl) \$118.28 (40-50 ppl)
Vegetable Crudité w/ Ranch Dip \$31.14 (10-12 ppl) \$62.27 (20-25 ppl) \$121.10 (40-50 ppl)	Assorted Cold Sliders (2 per person) \$74.68 (10-12 ppl) \$135.77 (20-25 ppl) \$242.91 (40-50 ppl)
Seasonal Fruit Platter \$37.37 (10-12 ppl) \$74.75 (20-25 ppl) \$143.55 (40-50 ppl)	Assorted Finger Sandwiches (2 per person) \$74.68 (10-12 ppl) \$135.77 (20-25 ppl) \$242.91 (40-50 ppl)
Cubed Cheese & Cracker Display \$37.35 (10-12 ppl) \$74.75 (20-25 ppl) \$143.55 (40-50 ppl)	Antipasto Platter \$115.28 (serves 25)

Cold Salad

(priced per person)

Seasonal Fruit Salad \$4.92
Cole Slaw \$3.67
Macaroni Salad \$3.67
Potato Salad \$3.67
Garden Salad \$3.67
Country Bacon Potato Salad \$4.92
Greek Orzo Potato Salad \$4.92
Red Bliss Potato Salad w/ Fresh Dill & Thyme \$3.67
Pasta Primavera Salad \$3.67
Bowtie Pasta w/ Spinach, Tomato, Mozzarella w/ Basil Pesto \$4.92
Tortellini Salad w/ Tri-Color Peppers & Italian Vinaigrette \$4.92
Tomato, Red Onion, & Basil \$4.92
Mozzarella & Tomato Salad \$4.92
Lemon Dill Cucumber Salad \$4.92

Deconstructed Salad - \$9.92 pp

Pick greens (1): Arugula, Spinach, Mixed Greens, or Romaine
 Protein (1): Chicken, Chickpeas, Hard boiled Eggs, or Tofu
 Toppings (2): Craisins, Nuts, Croutons, Cheese, Tomatoes,
 Crumbled Bacon, Seasonal Fruit
 Dressing of Choice: Balsamic, Italian, Honey Mustard, Ranch,
 Blue Cheese, Caesar, French, Cilantro Lime Vinaigrette, Lemon
 Poppy Vinaigrette, or Apple Cider Vinaigrette
 Each additional topping \$1.24 pp

(72 Hour Notice)

The following budget friendly items have been discounted and created for your enjoyment and convenience and are available for lunch or dinner.

Party Subs

(price per sandwich)

3 ft. serves approx. 12- 15- \$62.22
3ft Italian Submarine Sandwich
3ft Roast Beef Submarine Sandwich
3ft Turkey Submarine Sandwich
3ft Grilled Vegetable Sandwich
3ft Tuna Submarine Sandwich
6 ft. serves approx. 25- 30- \$112.05
6ft Italian Submarine Sandwich
6ft Roast Beef Submarine Sandwich
6ft Turkey Submarine Sandwich
6ft Grilled Vegetables Sandwich
6ft Tuna Submarine Sandwich

Hot Food (by the tray)

	1/2 Tray	Full Tray
Chicken Marsala	\$80.96	\$145.95
Chicken Parmesan	\$74.75	\$132.89
Chicken Francese	\$80.96	\$145.95
Pepper Steak	\$80.96	\$145.95
Sausage & Peppers	\$74.75	\$132.89
Baked Ziti	\$56.06	\$87.20
Penne Vodka w. Pea	\$57.87	\$90.04
Rigatoni Bolognese	\$64.31	\$96.48
Bow-Tie Pasta w/ Broccoli	\$57.87	\$90.04
Buffalo Wings w/ Blue Cheese	\$70.74	\$115.75
Gluten Free Pasta	\$69.43	\$101.64
Chicken Tenders	\$64.31	\$109.25
Meatball Marinara	\$80.96	\$105.89
Mozzarella Sticks	\$70.74	\$115.75
Sautéed Fresh Vegetables	\$45.01	\$83.60
Rice Pilaf	\$45.01	\$83.60
Mashed Potatoes w/ Gravy	\$45.01	\$83.60
Macaroni and Cheese	\$57.82	\$89.96
Coconut Crusted Chicken		\$153.10

Pizza

Hand Spun NY Style Pizza

Hand Spun/ 18" 8 slices per pie
Add Additional Topping- \$2.26

- Large Cheese Pie \$16.99
- Large Cheese Pie w/ Pepperoni \$19.25
- Large Cheese Pie w/ Sausage \$19.25
- Large Cheese Pie w/ Chicken Cutlet \$19.25
- Large Cheese Pie w/ Ham \$19.25

- Large Cheese Pie w/ Broccoli \$19.25
- Large Cheese Pie w/ Peppers \$19.25
- Large Cheese Pie w/ Pineapple \$19.25
- Large Cheese Pie w/ Meatballs \$19.25
- Large Cheese Pie w/ Spinach \$19.25
- Large Cheese Pie w/ Mushrooms \$19.25
- Large Cheese Pie w/ Black Olives \$19.25

- Large Cheese Pie w/ Mixed Vegetables \$20.38
- Large Cheese Pie w/ Fresh Tomato & Basil \$20.38
- Large Cheese Pie w/ Pineapple & Ham \$20.38
- Large Cheese Pie w/ Peppers & Onions \$20.38
- Large Buffalo Chicken Pie \$20.38

Specialty Pizza

- Vegan Pizza 14in \$18.04
- Vegan Vegetable Pizza 14in \$20.03
- Gluten Free Pizza (Personal Pie) \$16.22



Calzones

- Cheese Calzone \$7.40
- Chicken Calzone \$8.67
- Sausage Calzone \$8.67
- Broccoli Calzone \$8.67
- Spinach Calzone \$8.67

Garlic Knots

\$10.21 per Dozen



Hot Italian Sandwiches

Small (8in) Large (12in)
\$9.06 \$13.60

- Meatball Parmesan
- Sausage w/Peppers & Onions
- Eggplant Parmesan
- Chicken Parmesan

Barbeques

Basic Barbeque \$14.48 pp

Fresh Grilled Burgers, All Beef Franks, Sliced Cheese, Lettuce, Tomatoes, Onions & Pickles, Pasta Salad, Watermelon, Chocolate Chip Cookies, Iced Tea or Lemonade, Water and Paper Plates & Silverware

Texas Barbeque \$24.38 pp

Chipotle BBQ Baby Back Ribs, BBQ Chicken pieces., Corn on the Cob, Baked Beans, Fresh Grilled 6oz Burgers, All Beef Franks, Sliced Cheese, Onions, Lettuce, Tomatoes & Pickles, Pasta Salad, Potato Salad, Corn Bread, Watermelon, Chocolate Chip Cookies, Iced Tea or Lemonade, Water and Paper Plates & Silverware

Additional Barbecue Items

Only available at this price as an add on to a barbeque package

Homemade Potato Salad \$2.15 pp

Pasta Salad \$2.15 pp

Cole Slaw \$2.15 pp

BBQ Chicken Pieces \$3.94 pp

Grilled Marinated Chicken Breast \$4.00 pp

Grilled Sliced Steak \$4.36 pp

Baby Back Ribs \$4.36 pp

Baked Beans \$1.83 pp

Corn Bread \$1.51 pp

Corn on the Cob \$1.51 pp

Grilled Chicken Kebabs \$4.29 pp

Grilled Vegetable Kebabs \$3.27 pp

Grilled Veggie Burgers \$4.29 pp

Sauerkraut \$2.15 pp



Bakery & Beverages

Bakery Items

- Assorted Fresh Baked Cookies (2 each) \$2.99 pp
- Assorted Breakfast Breads \$2.89 pp
- Brownies (1 each) \$1.98 pp
- Italian Pastries (Large) \$50.05 per dozen
- Italian Pastries (Mini) \$42.30 per dozen
- Cookie and Brownies \$3.50 pp

Per Cake

- Whole Cakes 10" \$53.30
(Carrot, Cheese, Chocolate, Strawberry Shortcake, Lemon)
- Cheese Cake 10" \$46.24
- Cheese Cake w/ Fruit \$48.81
- Assorted Gourmet Cupcakes \$3.67 pp
- Nonna Bites \$3.47 pp (3 per person)
- Half Sheet Cake call for pricing
- Full Sheet Cake call for pricing



Beverages

- Assortment of Canned Soda & Iced Tea \$1.99 pp
- Bottled Water (16.9 oz.) \$1.89 pp
- Sparkling Seltzer \$2.19 pp
- Minute Maid Juice (Bottles) \$2.44 pp
- Coffee & Tea Service \$2.45 pp
- Hot Chocolate \$2.45 pp
- Milk by the pint (Whole, Skim, 2%, or Chocolate) \$1.71 pp
- Apple Cider (Hot or Cold) \$2.85 pp
- Pitchers of Ice Water \$2.25 pp
- Pitchers of Lemonade or Iced Tea \$4.95 pp

Beverages Dispensers

	3Gal 25-50	5gal 50-75
Fruit Punch	\$56.06	\$74.75
Lemonade	\$56.06	\$74.75
Iced Tea	\$56.06	\$74.75
Powerade	\$56.06	\$74.75
Water	\$18.69	\$31.14
Infused water	\$23.46	\$37.62



Additional Accommodations

Linen

- 90 in. Round Table Covering (4 people) \$13.12
- 108 in. Round Table Covering (High Top Table) \$16.67
- 120 in. Round Table Covering (8 people) \$17.69
- 132 in. Round Table Covering (10 people) \$27.93
- 90 x 90 Table Covering (Buffet/Bar/Registration Tables) \$13.12
- 90X132 Table Covering (Buffet/Bar/Registration Tables) \$28.55
- Cloth Napkins \$1.09
- Table Skirting & Clips \$31.14
White & Navy- Standard
- Special Colors available and must be ordered 5 days in advance
& may incur an upcharge

Please speak with a Catering Representative for your color selections.
*Premium table settings available upon request

Service Charges

- Bar Tender \$175.45
\$34/hour for each additional hour
- Waiter/ Waitress \$150.00
\$28.35/hour for each additional hour
- Grill or Action Station Attendant \$175.45
\$34/hour for each additional hour

Price includes up to 5 hours with set up & break down

China

- Upgraded Plastics- \$2.27 pp
- Glassware- \$1.60 pp
- Flatware & China Package:
Knife, Fork, Spoon, & 9" Plate- \$2.96 pp
- Plated Meal Packages:
1 Glass, Knife, Fork, Spoon, Coffee Mug & Saucer, Dinner
Plate, B & B Plate, & Dessert Plate- \$5.92 pp

Decor & Party Equipment

Specialty service equipment is available for an additional charge. Please note this fee is just for the machine. Additional per person fee may apply. Please contact for pricing.

Floral Arrangements:

Small, Medium, Large* - Market Price

Popcorn Machine Table Top

Hot Dog Cart

Electric Hot Dog Roller

Pretzel Warmer

Cupcake Tree

Panini Grill

6 ft. Country Club Propane Grill

Snow Cone Machine

Beverage Air Void.

Ice Sculpture Tray with Light- Must be ordered
at least 10 days in advance

*Must be ordered at least 72 hours prior to event.

