# Table of Contents

3 WELCOME TO GOURMET DINING CATERING  
4 MEET THE GOURMET TEAM  
5 PLANNING YOUR EVENT  

**MENU**  

6 BREAKFAST & BRUNCH  
7 SIGNATURE COMBOS (LUNCH/DINNER)  
8 UPSCALE SANDWICH PACKAGES (LUNCH/DINNER)  
9 SANDWICHES AND WRAPS À LA CARTE (NEW)  
10 SMALL BITES & PLATTERS (NEW)  
11 CREATE YOUR OWN BUFFET (LUNCH/DINNER)  
12 BUFFETS OF THE WORLD (LUNCH/DINNER)  
13 BUDGET FRIENDLY HOT BUFFETS (NEW)  
14 HORS D’ŒUVRES (COCKTAIL RECEPTION)  
15 HORS D’ŒUVRES (INDIVIDUALLY PRICED)  
16/17 ACTION STATIONS AND DISPLAYS  
18 VIP WAITED MEALS  
19 BOXED BREAKFAST/LUNCH  
20 SNACK PACKS  
21 PARTY FAVORITES  
22 FORTE PIZZERIA  
23 BARBECUES  
24 BAKERY AND BEVERAGES  
25 ALCOHOL POLICY  
26 LINEN RENTALS
Welcome to

GOURMET DINING CATERING

Specializing in full service event planning for private and corporate functions, Gourmet Dining Services offers you the best in the industry. We are driven by our desire to fulfill your needs and make your social affairs truly trendsetting. Our outstanding staff works hard to plan, coordinate, set up and serve so you can be assured of an exceptional event. Our skilled team is led by Thorin Aiello, director of Catering and Special Events and Executive Chef Erik Weatherspool, winner of the critically acclaimed television program _Chopped_.

With strong backgrounds in event planning, 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 client. We are built on strong professional and personal relationships, a service-oriented diverse staff and wide range of resources.

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

Food preparation and development standards are important to both 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 Gourmet Team

Thorin Aiello :: Director of Catering and Special Events
Thorin Aiello’s career in the restaurant/food service industry began over 20 years ago at Aiello’s Restaurant of NYC, where he began as a line cook and worked his way up to general manager. During his time as general manager, he ran the daily operations of the restaurant which included catering events for clients providing them with top notch food and service which kept a steady influx of repeat customers. Additionally, he modernized the restaurant to meet the needs of his clientele. While at Aiello’s, Thorin founded Reach Productions based in New York City. Among his many accomplishments with Reach has been the development of action plans for struggling establishments through innovative marketing strategies and the successful completion of corporate parties/special events from inception to the finished product. In 2005, Thorin joined the Gourmet Dining team as Director of Catering and Special Events. Since then, he has been instrumental in meeting the goals and objectives of Gourmet Dining’s clients. His multitude of talents includes working within the confines of a customer’s budget and consistently providing high quality food, service, presentation, and attention to detail that all clients deserve. He is a graduate of Brooklyn College where he majored in Business Administration and Computer Science. Since his time there, he has kept his plate full with managing, promoting, and event planning all over the tri state area. Let this well-rounded individual use his range of skills to cater to your event needs.

Mayra Mejia :: Catering Manager
The heart of NJIT Catering is Mayra Mejia. With twenty-three years of experience and unwavering dedication, Myra brings a personal touch to each and every event. Her knowledge of food and presentation ensures that all of your events will have a unique flair. Her discerning eye and attention to detail will raise your event above expectation and leave you with one hundred percent satisfaction. Mayra, like the rest of our Gourmet Dining Staff, takes pride in bringing you the finest food and service along with a professional and personal approach.
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. Reservations:
Your first course of action is to secure a room reservation within NJIT’s Reservations Dept. (reservations@njit.edu). After your room is reserved, please reach out to the Gourmet Dining’s Catering Director - Thorin Aiello at (973)596-3052 or Taiello@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 times 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 cancelation of the event must be made within 72 hours of the event. In the case of cancelation within 48 hours of the event the host will be liable for payment.

II. Pick Your Level of Service:
EXPRESS (48 Hour Notice): Represents our budget-friendly level of service, The food for your event will be prepared and available for pick-up. Both set-up and clean-up are the responsibility of the group hosting the event. Only our Express Menu is available for this level of service. This menu consists of only: N.Y Style Pizza, Budget Buffet, Sandwiches, Wraps, Salads, Gourmet Cookies, Coffee, Canned Soda, & Bottled Water

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, however, 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 Catering Director Thorin Aiello at least 2 weeks before your event. (973)596-3052 or Taiello@gourmentDiningllc.com.

III. Payment:
All catered functions must have a secured payment before they occur. Department Accounts, Cash, Credit Cards, Checks & Money Orders are all valid payment methods. If you are part of a non-college related group you are required to make a deposit of 50% of the total bill one week before the event. In addition non-college related groups must pay the New Jersey sales tax of 7% along with the customary 18% gratuity, unless a tax exemption form has been submitted to us via email Taiello@gourmentDiningllc.com.
# BREAKFAST & BRUNCH

The following Breakfast and Brunch packages have been created and discounted for your enjoyment and convenience and are available for Breakfast and Brunch only.

## GREAT START

$5.95 pp  
Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea  
Assorted Juices (Orange & Apple)  
An Assortment of Mini Bagels, Muffins and Danish.  
Served with Cream Cheese, Butter, and Assorted Jelly  
*(10 guest minimum)*

## EYE-OPENER

$7.95 pp  
Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea  
Assorted Juices (Orange & Apple)  
An Assortment of Mini Bagels, Muffins and Danish.  
Served with Cream Cheese, Butter, and Assorted Jelly  
Seasonal Fresh Fruit Platter  
*(10 guest minimum)*

## EARLY RISER

$10.95 pp  
Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea  
Assorted Juices (Orange & Apple)  
An Assortment of Mini Bagels, Muffins and Danish.  
Served with Cream Cheese, Butter, and Assorted Jelly  
Light Fluffy Scrambled Eggs  
Garlic-Chive Home Fries  
Apple Wood Bacon (Pork) or Beef Sausage  
*(15 guest minimum)*

## ADDITIONAL BREAKFAST ITEMS:

- Seasonal Fruit Platter: $2.94
- Smoked Salmon Platter w/ Onions, Capers, Eggs, Tomatoes: $11.94
- Assorted Mini Bagels w/ Cream Cheese, Butter & Jelly: $1.77
- Mini Assorted Breakfast Pastry (Scones, Danish, Muffins): $3.49
- Scrambled Eggs (15 person min): $2.21
- Homemade Buttermilk Biscuits w/ Butter: $2.21
- Johnsonville Pork Sausage (15 person min): $3.14
- Home Fries (15 person min): $2.11
- Hot Oatmeal w/ Brown Sugar & Raisins (15 person min): $2.17
- Quiche Lorraine (10 person min): $5.00
- Quiche w/ Mushrooms & Cheese (10 person min): $4.38
- Quiche w/ Spinach & Cheese (10 person min): $4.38
- Coffee, Tea, Decaf Service: $1.83
- Ocean Spray Bottled Juices (Assorted): $2.31

**ADDITIONAL BREAKFAST ITEMS:**

- Apple Wood Bacon (Pork): $3.04
- Beef Sausage: $3.22
- Turkey Bacon or Sausage: $3.04
- Assorted Whole Fruit: $1.28
- Brioche French Toast or Buttermilk Pancakes: $4.70
- Low Fat Yogurt Bowl w/ Granola & Berries: $2.52
- Buttermilk Biscuits: $1.49
- Bottled Water (16 oz): $1.33
- ½ Pints Milk (Whole, Skim, Chocolate): $1.28
- Assorted Cereal (Ind.): $3.14
- Assorted Tropicana Juices (Ind.): $3.13
- Assorted Kashi Granola Bars: $2.04
- Assorted Biscotti and Butter Cookies: $3.13
- Orange Cranberry/Apple Juice (Pitcher): $8.76
- Individual Chobani Yogurt: $4.19

## BOUNTIFUL BREAKFAST BUFFET

$13.95 pp  
Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea  
Assorted Juices (Orange & Apple)  
An Assortment of Mini Bagels, Muffins and Danish.  
Served with Cream Cheese, Butter, and Assorted Jelly  
Seasonal Fresh Fruit Platter  
Light Fluffy Scrambled Eggs  
Garlic-Chive Home Fries  
Smokey Apple Wood Bacon (Pork)  
Beef Sausage  
Brioche French Toast or Buttermilk Pancakes with Maple Syrup  
*(15 guest minimum)*

## BROOKLYN NOSH

$17.00 pp  
Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea  
Assorted Juices (Orange & Apple)  
An Assortment of Mini Bagels, Muffins and Danish.  
Served with Cream Cheese, Butter, and Assorted Jelly  
Seasonal Fresh Fruit Platter  
Smoked Salmon Platter with Red Onions, Capers & Tomatoes  
Low Fat Yogurt Bowl w/ Granola & Berries  
*(15 guest minimum)*

**ADDITIONAL BREAKFAST ITEMS:**

- Apple Wood Bacon (Pork): $3.04
- Beef Sausage: $3.22
- Turkey Bacon or Sausage: $3.04
- Assorted Whole Fruit: $1.28
- Brioche French Toast or Buttermilk Pancakes: $4.70
- Low Fat Yogurt Bowl w/ Granola & Berries: $2.52
- Buttermilk Biscuits: $1.49
- Bottled Water (16 oz): $1.33
- ½ Pints Milk (Whole, Skim, Chocolate): $1.28
- Assorted Cereal (Ind.): $3.14
- Assorted Tropicana Juices (Ind.): $3.13
- Assorted Kashi Granola Bars: $2.04
- Assorted Biscotti and Butter Cookies: $3.13
- Orange Cranberry/Apple Juice (Pitcher): $8.76
- Individual Chobani Yogurt: $4.19
SIGNATURE COMBOS

(10 Guest Minimum / 72 Hour Notice)
The following packages have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

THE COLD BUFFET
- Salads: (2) Homemade Potato & Macaroni Salad.  
- Dessert: (1) An Assortment of Home Baked Cookies

THE METROPOLITAN
An Assortment of Wraps – Cypress (Crispy Strips of Chicken with Romaine Lettuce, Caesar Dressing & Parmesan Cheese), Laurel (Smoked Turkey Breast, Swiss Cheese, Autumn Greens & Honey Mustard), Oak (Roast Beef, Boursin Cheese, Leaf Lettuce & Horseradish Sauce), Redwood (Marinated Grilled Vegetables, Leaf Lettuce & Balsamic Vinaigrette), Hazel (Fresh Mozzarella, Roasted Red Peppers, Spring Greens with Balsamic Vinaigrette), Spring Breaker (Chicken or Tuna Salad w/ Roasted Red Peppers, Provolone, & Romaine Lettuce). Pickles, Chips and Condiments.
- Salads: (2) Red Bliss Potato Salad & Pesto Pasta Salad
- Dessert: (1) Fudge Brownies

THE GOURMET BUFFET
- Salads: (2) Red Bliss Potato Salad & Pesto Pasta Salad
- Dessert: (2) An Assortment of Home Baked Cookies & Fresh Seasonal Fruit Platter

THE GRILLED & CHILLED
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.
- Salads: (2) Pasta Primavera Salad & Quinoa Salad
- Dessert: (1) Fresh Seasonal Fruit Platter

THE EXECUTIVE
Chilled Poached Salmon with Cucumber Dill Served on a bed of Mixed Baby Field Greens with Chilled Marinated Asparagus. Served with Dinner Rolls & Butter.
- Salads: (2) Pesto Pasta & Fresh Mozzarella and Tomato
- Dessert: (2) Mini Italian Pastries & An Assortment of Home Baked Cookies

THE SOUTHWESTERN
- Salads: (2) Corn and Black Bean & Italian Potato Salad
- Dessert: (2) Fresh Seasonal Fruit Platter & Low Fat Yogurt w/ Granola

THE CORPORATE
Medallions of Grilled Fillet Mignon (5 oz.) Marinated or Blackened Served over Mescaline Mix Salad with Exotic Mushrooms in Balsamic Vinegar Dressing. Served with Dinner Rolls & Butter.
- Salads: (2) Traditional Caesar & Green Bean Salad
- Dessert: (2) Seasonal Fresh Fruit Platter & Mini Italian Pastries

*All Signature Combo Packages come with Assorted Canned Soda, Bottled Water, & Condiments
UPSCALE SANDWICH PACKAGES

(15 Guest Minimum / 72 Hour Notice)
The following packages have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

THE PRESIDENTIAL
$22.13 pp

SANDWICHES & WRAPS (5)
The NJIT Steak Sandwich:
Sliced Beef Tenderloin, Caramelized Onions, Blue Cheese & Horseradish Aioli on Ciabatta Bread
“Adult” Grilled Cheese:
French Brie Cheese & Heirloom Tomatoes & Organic sprouts
Shrimp BLTA Wrap:
Jumbo Shrimp, Applewood Bacon, Lettuce, Tomato, and Avocado with Basil Mayo in a Spinach Wrap
GDS Chicken Sandwich:
Grilled Chicken, Red Onion, Granny Smith Apples, Arugula & Honey-Dijon Mustard in a Baguette
Veggie Delight Wrap:
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes with a Pesto Cream Dressing

SALADS (4)
Pesto Pasta Salad
Fresh Mozzarella & Tomato Salad
Asian Slaw
Red Bliss Potato Salad

DESSERT PLATTERS (3)
Assorted Mini Italian Pastries
Assorted Gourmet Cookies
Seasonal Fresh Fruit Platters
SERVED WITH PICKLES, CHIPS & CONDIMENTS
BEVERAGES INCLUDE ASSORTED CANNED SODA & BOTTLED WATER

THE RUNNER UP
$19.67 pp

SANDWICHES & WRAPS (4)
“Gold & Blue” Sandwich:
Caramelized Onions, Bacon, Yukon Gold Potatoes, Blue Cheese & Baby Arugula on a Ciabatta Roll
Turkey Club:
Smoked Turkey, Diced Tomatoes, Bacon, Cheddar Cheese and Ranch Dressing
Country Buffalo Chicken Wrap:
Buttermilk Fried Chicken Cutlet, Buffalo Sauce, Gorgonzola Dressing Over a Bed of Lettuce in a Wrap
Veggie Delight Wrap:
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes Pesto Dressing

SALADS (3)
Classic Greek Salad
Cole Slaw
Potato Salad w/ Wine- Herb Dressing

DESSERT PLATTERS (2)
Assorted Gourmet Cookies
Seasonal Fresh Fruit Platters
SERVED WITH PICKLES, CHIPS & CONDIMENTS
BEVERAGES INCLUDE ASSORTED CANNED SODA & BOTTLED WATER

THE BASIC
$17.21 pp

SANDWICHES & WRAPS (4)
Chicken Caesar Sandwich:
Grilled Chicken Breast with Romaine Lettuce, Caesar Dressing
Turkey Club:
Smoked Turkey, Tomatoes, Apple Wood Bacon, Cheddar Cheese and Ranch Dressing
Tuna Wrap:
White Albacore Tuna Salad with Lettuce, Tomato, and Balsamic Vinaigrette
Vegan Delight Wrap:
Marinated Grilled Vegetables, Hummus Spread, Baby Field Greens, Balsamic Vinaigrette

SALADS (2)
Pesto Pasta Salad
Red Bliss Potato Salad

DESSERT PLATTER (1)
Assorted Gourmet Cookies
SERVED WITH PICKLES, CHIPS & CONDIMENTS
BEVERAGES INCLUDE ASSORTED CANNED SODA & BOTTLED WATER

UPSCALE SANDWICH PACKAGES
HAND-CRAFTED GOURMET SANDWICHES

NAMOLI ITALIANO $8.19
Baked Ham, Genoa Salami, Provolone Cheese, Lettuce, Ripe Tomatoes, Oregano, Olive Oil & Balsamic Glaze on Ciabatta Roll

HIGHLANDER TURKEY $8.19
Oven Roasted Turkey, Swiss Cheese, Baby Greens, Ripe Tomatoes, Cranberry Aioli on Brioche Roll

GDS CHICKEN $8.19
Grilled Chicken Breast, Arugula, Red Onions & Honey Dijon on Baguette

WESTON HAM $7.78
Baked Ham, Swiss Cheese, Baby Field Greens, Ripe Tomatoes & Spicy Brown Mustard on Semolina Roll

GITC BEEF SUPREME $8.50
Roast Beef, Fresh Mozzarella, Baby Field Greens, Ripe Tomatoes & Horseradish Aioli on Croissant

*All Sandwiches come with Individual Bag of Chips

HAND-CRAFTED WRAPS

CYPRESS CHICKEN CAESAR $7.16
Strips of Breaded or Grilled Chicken with Romaine Lettuce, Grated Cheese & Ripe Tomatoes

FENSTER BUFFALO CHICKEN $7.47
Strips of Breaded or Grilled Chicken, Buffalo Sauce, Blue Cheese Dressing, Lettuce & Ripe Tomatoes

COLTON TUNA SPECIAL $7.16
Homemade Tuna Salad, Roasted Red Peppers, Provolone with Balsamic Glaze

REDWOOD VEGGIE DELIGHT $7.98
Fresh Mozzarella & Red Peppers, Baby Field Greens & Balsamic Glaze

ECE VEGAN WRAP $7.16
Grilled Vegetables & Tofu, Hummus Spread & Balsamic Glaze

*All Wraps come with Individual Bag of Chips
SMALL BITE COMBOS

GDS Finger Sandwich Combo
- Assorted Finger Sandwiches
- Creamy Cole Slaw
- Potato Chips & Pretzels
- Canned Soda & Bottled Water
  $8.19 per person

Mediterranean Kebab Meze
- Assorted Kebabs (Chicken/Veggie)
  Served with Pita Bread + Tzatziki Sauce
- Cucumber & Red Onion Salad
- Tzatziki Sauce
- Canned Soda & Bottled Water
  $10.56 per person

Mini Quesadillas Display
- Mini Quesadillas (Chicken/Veggie)
  Served with Creamy Chipotle Dip
- Southwestern Black Bean & Corn Salad
- Canned Soda & Bottled Water
  $10.15 per person

Chicken & Shrimp Combo
- Popcorn Chicken served with Honey Mustard Dip
- Battered Shrimp served with Tartar Sauce
- Curley Fries
- Canned Soda & Water
  $10.87 per person

PLATTERS & DISPLAYS

Seasonal Fruit Platter
Sliced Cantaloupe, Pineapple & Honey Dew
$2.94 per person

Garden Vegetable Crudité
With Ranch Dip
$2.63 per person

Hummus Platter
With Pita Points
$2.94 per person

Assorted Cubed Cheese Platter
with Crackers
$3.35 per person

Executive Cheese Board
With Fruit Garnish, Crackers & Flat Breads
$5.72 per person

Whole Fruit Display
Bananas, Apples, Oranges & Pears
$1.29 per person

Grab n Go Display
- Assortment of Chips & Pretzels
- Assortment of Granola & Protein Bars
- Assortment of Cookies
  $4.64 per person
HOT BUFFET CREATE YOUR OWN

(15 Guest Minimum / 72 Hour Notice)
The following packages have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

**SALAD (1)**
(each additional salad choice - $1.95 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 vegetable choice - $2.25 per person)
- Sautéed Vegetable Medley
- Steamed Broccoli Spears
- String Beans Oreganato
- Cinnamon and Orange Glazed Carrots
- Bacon and Buttered Brussels Sprouts
- Braised Collard Greens
- Sautéed Spinach
- Oriental Stir-Fry Vegetables

**STARCH (1)**
(each additional starch choice - $2.25 per person)
- Buttered Noodles
- Herbed Wild Rice or Rice Pilaf
- Baked Red Bliss Potatoes with herbs
- Scalloped Potatoes
- Mashed Potatoes w/ Brown Gravy
- Candied Sweet Potatoes
- Cornbread Stuffing
- Baked Mac N Cheese

**ENTRÉE (1)**
(each additional entree choice - $3.95 per person)
- **Poultry:**
  - Slow Roasted Herb Marinated Chicken Pcs
  - Southern Fried Chicken
  - Chicken Francese
  - Chicken Marsala
  - Chicken Murphy
  - Chicken Caciatore
  - General Tso's Chicken
  - Grilled Chicken Breast w/ Lemon Herb Sauce
- **Beef/Pork:**
  - Pepper Steak
  - Marinated and Sliced London Broil AuJus
  - Pot Roast - Oriental Style Stir-Fry Beef
  - 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, Zuchini, Squash, Tomato Stew)
  - Tofu Teriyaki

**DESSERTS (1)**
(each additional dessert choice - $2.25 per person)
- Assorted Home Baked Cookies
- Fudge Brownies
- Assorted Pies (Cherry, Apple or Blueberry)
- Assorted Cakes (Chocolate, Carrot, or Tiramisu)
- Seasonal Fruit Platter
- Low Fat Yogurt w/ Granola

**TOTAL PRICE $18.18 pp**

---

Note: Please choose one item per section. All Buffets come w/ Paper Table Cloths, Plastic Forks, Plastic Knives, Napkins, Cups, Ice, Wire Chaffing Racks, & Sternos.
### ITALIANO BUFFET
$20.72 pp
- Traditional Caesar Salad w/ Herbed Croutons
- Chicken Francese
- Homemade Marinara Meatballs
- Baked Ziti
- Sautéed Fresh Vegetables
- Freshly Baked Garlic Bread
- Individual Mini-Italian Pastries
- Assorted Canned Soda & Water

### SOUTH OF THE BORDER BUFFET
$20.15 pp
- Guacamole & Chips
- Chicken & Beef Fajitas served with Flour Tortillas
- Yellow Rice
- Refried Beans
- Sour Cream & Tomato Salsa
- Shredded Cheddar Cheese, Lettuce, & Chopped Tomatoes
- Churros Served Hot
- Assorted Canned Soda & Water

### PACIFIC RIM BUFFET
$20.49 pp
- Edamame in the Shell
- General Tso’s Chicken
- Sautéed Gingered Beef w/ Snow Peas
- Steamed White Rice
- Vegetable Lo Mein
- Crispy Chow Fun Noodles
- Fortune Cookies & Fudge Brownies
- Assorted Canned Soda & Water

### AMERICAN COMFORT-FOOD BUFFET
$22.18 pp
- Homemade Southern Style Fried Chicken
- Memphis Style Smoked Baby Back Ribs (pork)
- Creamy Mashed Potatoes w/ Brown Gravy
- Braised Collard Greens
- Mixed Baby Greens w/ Ranch Dressing
- Sweet Cornbread
- N.Y Style Cheese Cake
- Assorted Canned Soda & Water

### SPANISH BUFFET
$23.53 pp
- Pernil (Roasted Pork)
- Spanish Spice-Rubbed Chicken
- Fried Yellow Plantains
- Arroz con Gandules (Rice & Beans)
- Espinacas Con Garbanzos (Spinach & Chic Pea)
- Assorted Mini Pastries & Cookies
- Tossed Salad w/ Avocado & Red Onions
- Assorted Canned Soda & Water

### VIVA LA FRANCE BUFFET
$23.53 pp
- Whole Roasted Herb d’ Provence Chicken
- Beef Burgundy Stew
- Potatoes Au Gratin
- Sautéed Asparagus Almondine
- Spinach Salad w/ Bacon, Red Onions, Eggs
- Chocolate Mousse Cake
- Assorted Canned Soda & Water

### TASTE OF GERMANY
$28.59 pp
- Sauebraten (Slow Roasted Beef w/ Sweet Sour Gravy)
- Wiener Schnitzel (Traditional Breaded Pork Loin)
- Spaetzle (Egg Noodles)
- Braised Red Cabbage
- Potato Pancakes
- Apple Walnut Salad
- German Style Chocolate Cake
- Assorted Canned Soda & Water

### THAI BUFFET
$26.47 pp
- Grilled Pineapple Marinated Flank Steak
- Chicken Pad Thai Noodles
- Sautéed Baby Bok Choy w/ Ginger & Fresh Garlic
- Thai Style Vegetable Wild Rice
- Field Greens, Mandarin Oranges, & Carrots w/ Orange-Ginger Vinaigrette
- Assorted Mini Pastries & Cookies
- Assorted Canned Soda & Water

---

**Note:** All Hot Buffets come w/ Paper Table Cloths, Plastic Forks, Plastic Knives, Napkins, Cups, Ice, Wire Chaffing Racks, & Sternos (Liquid Heat).
### BUDGET BUFFETS & COMBOS

#### BUDGET BUFFET #1
- **$13.34 pp**
- (15 person minimum)
- Roasted Chicken
- Rice Pilaf
- Sautéd Vegetable Medley
- Tossed Salad w/ 2 Dressings on the Side
- Dinner Rolls w/ Butter
- Assorted Canned Soda & Bottled Water

#### BUDGET BUFFET #2
- **$13.35 pp**
- (15 person minimum)
- Fried Chicken
- Baked Macaroni & Cheese
- Sautéd Vegetable Medley
- Tossed Salad w/ 2 Dressings on the Side
- Dinner Rolls w/ Butter
- Assorted Canned Soda & Bottled Water

#### BUDGET SANWICH COMBO
- **$8.24 pp**
- (10 person minimum)
- Assorted Sandwiches & Wraps
- Vegetarian Pasta Salad (Chef’s Choice)
- Assorted Chips & Pretzels
- Assorted Canned Soda & Bottled Water

#### BUDGET PIZZA COMBO
- **$7.16 pp**
- (10 person minimum)
- Slice Cheese + Slice w/ 1 Topping
- Assorted Chips & Pretzels
- Tossed Salad w/ 2 Dressings on the Side
- Assorted Canned Soda & Bottled Water

---

Note: All Hot Buffets come w/ Paper Table Cloths, Plastic Forks, Plastic Knives, Napkins, Cups, Ice, Wire Chaffing Racks, & Sternos (Liquid Heat).
HORS D’OEUVRES COCKTAIL RECEPTION

(40 Guest Minimum / 72 Hour Notice)
An Excellent Opening Act for a Cocktail Reception. The following Hors D’oeuvre Packages are tray passed by Wait Staff. Listed below are some of our Creative Pallet Teasers. Please select one of the following Packages.

<table>
<thead>
<tr>
<th>Package 1</th>
<th>Package 2</th>
<th>Package 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>STANDARD CATERING</td>
<td>DELUXE CATERING</td>
<td>VIP CATERING</td>
</tr>
<tr>
<td>$16.46 pp</td>
<td>$20.26 pp</td>
<td>$24.06 pp</td>
</tr>
</tbody>
</table>

**Package 1**

**STANDARD CATERING**

$16.46 pp

Pick any 4 items from Package 1

- Chicken Skewers with Peanut Thai Sauce
- Chicken & Cheese Quesadillas with Honey-Chipotle Dipping Sauce
- Classic Bruschetta
- Cherry Tomato with fresh Mozzarella & Pesto Cream
- Mushroom & Walnut Profiterole
- Zucchini Ribbons with Goats Cheese
- Mini Egg Rolls filled with Sautéed Asian Vegetables
- Mini Pizza Bagels
- Pigs in a Blanket w/ Spicy Brown Mustard
- Swedish Meatballs
- Marinara Meatballs
- Mini Tacos con Carne w/ Chipotle Sour Cream Sauce
- Stuffed Baby Bello Mushroom Caps with Fontina Cheese
- Stuffed Baby Bello Mushroom Caps with Sweet Italian Sausage
- Stuffed Baby Bello Mushroom Caps with Shrimp & Crabmeat
- Mini Potato Pancakes with Sour Cream Dip
- Fresh Fruit Kebabs w/ Yogurt Dip
- Arepas with Chorizo and Manchego
- Carolina Pulled Pork and Corn Bread
- Macaroni and Cheese Poppers with Smoked Ham
- Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon
- Sesame Coated Chicken Tender
- Stromboli Stuffed with Pepperoni, Cheese, and Pizza Sauce

**Package 2**

**DELUXE CATERING**

$20.26 pp

Pick any 6 items from Package 1 or 2

- Gorgonzola & Roasted Peach on Walnut Bread
- Bay Shrimp on a Marinated Shiitake Mushroom Cap
- Mini Beef Wellentons
- Apple Walnut & Triple Cream Brie Cheese Wrapped in Buttery pastry
- Prosciutto di Parma & Melon
- Seared Sea Scallop with Roasted Red Pepper
- Cherry Tomato Stuffed with Maryland Crab Salad
- Beef Tenderloin with Horseradish on Baguette
- Seared Salmon with Wasabi cream on Dauphinoise Potato
- Smoked Duck Cornucopia with Maple Cream Cheese on Walnut Bread
- Smoked Duck with Pineapple-Red Onion Marmalade
- Smoked Trout with Lemon Confit
- Smoked Turkey with Mango Chutney
- Steak Au Poivre
- Seared Yellow Fin Tuna on a Rice Cracker with Wasabi Aioli
- Bosh Pear, Candied Pecan & Triple Cream French Brie in phyllo
- Peking Duck Spring Roll with Sticky-Garlic dipping Sauce
- Shrimp & Pork Siu Mai with Sesame-Ginger Dipping Sauce
- Andouille Sausage en Croute
- Cucumber Rounds with Smoked Salmon Mouse
- Marinated Grilled Tuna w/ Wasabi Sauce on Rice Cracker
- Rolled Prosciutto & Asparagus

**Package 3**

**VIP CATERING**

$24.06 pp

Pick any 8 items Package 1, 2 or 3

- Shrimp Tempura with Spicy Orange-Soy sauce
- Petite Maryland Crab Cakes with Meyer Lemon Aioli
- Lamb Chop Lollipops Served with Kalamata Olive Marmalade
- Citrus-ginger Poached White Shrimp with Cilantro-Lime Cocktail Sauce
- Poached Maine lobster medallions & w/Prosciutto on Garlic Crostini w/ Boursin Cheese
- Roast Duck, Goat Cheese & Sundried Cranberries Served in a Bouchée
- Ancho Chili-Cumin Rubbed Filet Mignon on Plantain
- Foie Gras Mousse with Dried Fig Bouchée
- Lobster & Jet Pineapple Salad In a buttery Pastry Cup
- Maple Scented Pan Perdue with Fig Jam and Goat Cheese Mousse
- Crab Lois Salad in Puff Pastry
- Roasted Garlic Crustini with Caramelized Onion, Gorgonzola and Pine Nuts
- Braised Short Rib Pierogi
- Chicken Cordon Bleu Bites with Smoked Ham and Swiss and Lightly Breaded
- Dragon Shrimp (21/25) with Curry and Coconut Milk in a Braided Wonton Wrapper
- Malibu Coconut Shrimp (21/25) with Shredded Coconut and Rum Butter
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Wings served w/ Blue Cheese &amp; Celery</td>
<td>$3.31</td>
</tr>
<tr>
<td>Mini Egg Rolls served w/ Sweet Chili Sauce(Veggie)</td>
<td>$3.81</td>
</tr>
<tr>
<td>Spinach Stuffed Mushroom Caps</td>
<td>$2.86</td>
</tr>
<tr>
<td>Crab Meat Stuffed Mushroom Caps</td>
<td>$3.77</td>
</tr>
<tr>
<td>Sausage Stuffed Mushroom Caps</td>
<td>$2.98</td>
</tr>
<tr>
<td>Chicken Fingers with Two Sauces</td>
<td>$4.12</td>
</tr>
<tr>
<td>Chicken Kabobs</td>
<td>$5.53</td>
</tr>
<tr>
<td>Fried Ravioli with a Roasted Red Pepper Coulis</td>
<td>$3.11</td>
</tr>
<tr>
<td>Marinara Meatballs</td>
<td>$2.85</td>
</tr>
<tr>
<td>Swedish Meatballs</td>
<td>$2.85</td>
</tr>
<tr>
<td>Franks in a Blanket</td>
<td>$3.11</td>
</tr>
<tr>
<td>Miniature Quiche</td>
<td>$3.87</td>
</tr>
<tr>
<td>Bacon-Wrapped Scallops</td>
<td>$6.60</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon and Snow Pea Pods</td>
<td>$8.20</td>
</tr>
<tr>
<td>Chicken Sate in Peanut Ginger Sauce</td>
<td>$5.85</td>
</tr>
<tr>
<td>Mozzarella Sticks</td>
<td>$4.37</td>
</tr>
<tr>
<td>Marinated &amp; Grilled Tuna w/ Wasabi Sauce</td>
<td>$6.28</td>
</tr>
<tr>
<td>Hot Artichoke Dip in a Fresh Hollow Bread Round</td>
<td>$6.98</td>
</tr>
<tr>
<td>Mini Taco Bites</td>
<td>$3.75</td>
</tr>
<tr>
<td>Mini Potato Pancakes</td>
<td>$2.90</td>
</tr>
<tr>
<td>Mussels Fra Diavolo</td>
<td>$5.42</td>
</tr>
<tr>
<td>Shrimp Francese</td>
<td>$8.20</td>
</tr>
<tr>
<td>Shrimp &amp; Scallop Scampi</td>
<td>$8.20</td>
</tr>
<tr>
<td>Baked Brie w/ Herbs &amp; Shallots in Puff Pastry</td>
<td>$5.58</td>
</tr>
<tr>
<td>Mozzarella all Carrozza</td>
<td>$4.82</td>
</tr>
<tr>
<td>Fresh Fruit Kebabs w/ Yogurt Dip</td>
<td>$3.93</td>
</tr>
<tr>
<td>Cucumber Rounds w/ Smoked Salmon Mousse</td>
<td>$4.64</td>
</tr>
<tr>
<td>Bruschetta on French Bread</td>
<td>$4.12</td>
</tr>
<tr>
<td>Stuffed Endive with Herbed Chevre (Goat Cheese)</td>
<td>$3.38</td>
</tr>
<tr>
<td>Rolled Prosciutto &amp; Asparagus</td>
<td>$6.98</td>
</tr>
<tr>
<td>Grilled Tuna on Black Bread</td>
<td>$5.91</td>
</tr>
<tr>
<td>Assorted Grilled Vegetable Platter</td>
<td>$6.66</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>Market Price</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$5.85</td>
</tr>
<tr>
<td>Grilled Portobello Mushrooms w/ Cherri &amp; Sundried Tom.</td>
<td>$4.82</td>
</tr>
<tr>
<td>Roquefort w/ Grapes</td>
<td>$5.41</td>
</tr>
<tr>
<td>Mozzarella Diane</td>
<td>$4.12</td>
</tr>
<tr>
<td>Sliced Gravlax Accompanied w/Dijon Dill Vinaigrette</td>
<td>$11.37</td>
</tr>
</tbody>
</table>
**ACTION STATIONS & DISPLAYS**

(40 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.

**INTERNATIONAL BREAD**  
$10.10 pp  
An assortment of International and artisanal breads served with:  
- Extra virgin olive oil  
- Assorted infused oil  
- Chopped plum tomatoes with fresh basil  
- Marinated fresh roasted peppers and artichoke hearts

**MEDITERRANEAN MEZE**  
$8.50 pp  
Sliced pita and assorted flat breads served with:  
- Roasted pepper hummus  
- Baba ghanoush  
- Tomato jam  
- Tabbouleh & marinated assorted olives

**INTERNATIONAL CHEESE TABLE**  
$9.22 pp  
An assortment of hand selected cheese that span the globe  
(Machengo, Gorgonzola, Double Crème Brie, Sartori Reserve Parmesan, Piave) accompanied by:  
- Mixed nuts  
- Infused artisanal honeys  
- Assorted Jams  
- Dried & fresh fruits

**DIM SUM STATION**  
$11.37 pp  
Served with an assortment of dipping sauces  
- Pan Seared pork pot stickers  
- Steamed shrimp Siu Mai  
- Dungeness crab & shrimp wontons  
- Asian vegetable spring roll

**MEATBALL STATION**  
$12.30 pp  
A choice of three different meatballs served with baby field greens in a balsamic vinaigrette and assorted breads & dinner rolls with sweet butter  
- Teriyaki meatballs with toasted sesame seeds,  
- Chicken meatballs with shaved pecorino and basil pomodoro,  
- Pineapple glazed beef meatballs w/ ancho chili glaze

**COUNTRY TABLE**  
$11.37 pp  
An assortment of Beautiful displayed hand picked organic produce, Charcuterie, savory scones, sliced baguettes & international crackers  
Served with:  
- Strawberry-rhubarb-ginger jam  
- Roasted red pepper spread

**THE ORGANIC GARDEN**  
$11.10 pp  
An array of organic 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.

**MUSHROOM STATION**  
$11.31 pp  
Exotic Mushroom including Portabella, Shiitake, and Crimini sautéed to order, served in a seasoned Phyllo Cup with choice of:  
- Herb goat cheese  
- Truffle crème fraîche  
- Bacon/sage sauce  
*Station requires a chef- $25 per hour

**METROPOLITAN STEAK HOUSE**  
$16.46 pp  
Your choice of Carved Prime Rib of beef, garlic & pepper pressed New York Strip or herb roasted whole Filet Mignon served with:  
- Horseradish cream sauce  
- Our signature steak sauce  
- Grilled red onions  
- Creamed wild mushrooms  
- Roasted fingerling potatoes  
- Caesar salad  
*Station requires a chef- $25 per hour

**Additional Carved Item:**  
- Honey Pecan Roasted Salmon  
- Jamaican Jerk Roasted Pork  
- Orange Ginger Glazed Ham  
- Cranberry Walnut Glazed Turkey  
Add $7.63 pp $5.08 pp $5.08 pp $5.08 pp
**GOURMET PASTA SAUTÉ**  $11.37 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 Parmigiano Reggiano

*Station requires a chef- $25 per hour*

**SUSHI STATION**  $16.43 pp
Assorted sushi & specialty rolls made by an expert sushi chef while you watch. Served with:
- Wasabi
- Pickled Ginger
- Chef’s Special Sauces

*Station requires a sushi chef- $125 (set-up, service, breakdown)*

**RAW BAR**
- Jumbo Shrimp Cocktail
- Crab Fingers
- Three Type’s of Oysters
- Little Neck Clams
- Chilled Seafood Salad
  Served with:
  - Fresh lemon Wedges
  - Fresh Horseradish & Tabasco Sauce
  - Classic cocktail sauce

You can add Lobster for an additional charge at Market Price.

*Station requires a shucker- $25 per hour*

**ANTIPASTO TABLE**  $11.37 pp
A Mélange of Imported Italian meats (Genoa Salami, Capicola, Sopressata) Served with:
- Roasted Cauliflower & Arugula Salad with Truffle Oil
- Roasted Red Pepper & Artichoke
- Fresh Mozzarella & Tomato
- Executive Cheese Platter with Assorted Flatbread & Crackers
- Garden Vegetable Crudite

**NEW ENGLAND**  $17.91 pp
Miniature Maine Lobster Rolls
Chunky lobster w/ tarragon and fennel served in a buttery toasted brioche bun
**Fish & Chips**
Crispy corn meal coated Cod served with garlic potato chips drizzled in a green mustard aioli
**Corn Two Ways**
-Corn pudding baked in a scallion cheddar custard, sweet pepper relish
- Roasted corn coins brushed with chipotle butter, bacon dust
**Steamed Red Jacket Potatoes & Green Beans**
With warm dill bacon vinaigrette
**Local Jersey Fresh Tomato Salad**
With watermelon, arugula & goat cheese

**DIXIELAND SOUTHERN FEAST**  $16.79 pp
Classic Garden Salad Served balsamic vinaigrette
**Fresh Cornbread Muffins** Served with honey butter
**Grandma’s Fried Chicken** Served with bacon thyme gravy
**Country Beef Pot Pie**
Slow roasted beef tenderloin w/ seasonal veggies in rich demi-glace
**Creamy Country Mashed Potatoes**
**Sautéed Green Beans With bacon bits**
**RETRO STATION**  $11.28 pp
**Sliders Two Ways**
- Short rib slider w/ caramelized onions & horseradish sauce
- Veggie slider w/ cilantro veggie slaw & avocado chipotle sauce
**Shrimp & Corn Spoon Bread**
BBQ glazed charred shrimp on a corn pudding griddle cake, peach jalapeno chutney
**Tomato Basil Mac & Cheese**
Baked in a parmesan crumb crust with crispy basil leaves
**Duo of Crisps & Dips**
- Sweet potato shoestring fries dusted w/ sugar & fig ranch
- Yukon potato chips w/ rosemary garlic butter
**Red Veggie Slaw**
Beets, cabbage, radicchio, parsnips, apples & cranberries, honey caraway vinaigrette
VIP WAITED MEALS

(30 Guest Minimum / 72 Hour Notice)
All Served Lunches or Dinners Come with Bottles of Sparkling & Flat Water, Dinner Rolls w/ Butter, and Coffee & Tea Service.

Consult with your catering director in regards to

VIP entrées:
• Filet Mignon with Sauce Bordelaise – Served over Pencil Asparagus & Gorgonzola Whipped Potatoes
• Red Wine Braised Short Ribs En Glace – Served with White Polenta with Wild Mushrooms and Bousin Cheese
• Roast Rack of Lamb - Served with Rosemary Roasted Fingerling Potatoes and Haricot Verts

Additional Expenses:
• China
• Linen Rentals
• Wait Staff Arrangements

Note: A choice of 2 entrées will be $36.45 per person

SALAD (choice of 1)
• Arugula, Fennel, Goat Cheese, Red Onions, Cherry Tomato with Dijon Vinaigrette
• Caesar Salad – Romaine, Parmesan Cheese, Herbed Croutons and Caesar Dressing
• Baby Greens, Red Onions, Feta Cheese, Cherry Tomato with Balsamic Vinaigrette
• Iceberg Wedge, Smoked Bacon, Cherry Tomato, and Chucky Bleu Cheese Dressing

ENTRÉE (choice of 1)
• Chicken Francese – Egg Battered Free Range Boneless Chicken Breast in a Lemon Butter Sauce Served with Rice Pilaf & Sautéed Vegetable Medley
• Chicken Marsala – Boneless Free Range Chicken Breast topped with Mushroom Masala Wine Sauce Served with Roasted Garlic Whipped Potatoes & Sautéed Vegetable Medley
• Free Range Chicken Breast Stuffed w/ Fontina & Prosciutto in White Wine – Served with Roasted Garlic Whipped Potatoes & Roasted Green Beans
• Roasted Pork Loin with Blackberry-Wine Sauce – Served with Herb Roasted Potatoes & Sautéed Vegetable Medley
• Sliced Garlic Herb Crusted NY Strip Steak Au Jus – Served with Roasted Garlic Whipped Potatoes & Roasted Green Beans
• North Atlantic Salmon with Mango Salsa – Served with Wild Rice Pilaf & Roasted Green Beans
• Tilapia Oregenato with Citrus Butter Sauce – Served with Wild Rice Pilaf & Roasted Green Beans

DESSERTS (choice of 1)
• NY Style Cheese Cake w/ Macerated Berries
• Chocolate Mousse Cake with Fresh Whipped Cream
• Tiramisu w/ Macerated Berries & Fresh Mint

3 Course Served Dinner - $29.85 per person
BOXED BREAKFAST/ LUNCH
(10 Guest Minimum / 72 Hour Notice)
The following Boxed Breakfasts and Lunches have been discounted and created for your enjoyment and convenience and are available at any time of the day.

---

**BOXED BREAKFAST 1**  $5.06 pp
- Individually Wrapped Bagel w/ Cream Cheese, Butter & Jelly
- One Piece of Whole Fruit
- 1/2 Pint of Milk
- Tropicana Orange Juice (6oz)

**BOXED BREAKFAST 2**  $7.30 pp
- Individually Wrapped Muffin
- Individual Box of Cereal
- One Piece of Whole Fruit
- 1/2 Pint of Milk
- Tropicana Orange Juice (6oz)

**VIP BOXED BREAKFAST**  $8.95 pp
- Individually Wrapped Pound Cake
- Chobani Yogurt
- Kashi Granola Bars (Assorted Flavors)
- One Piece of Whole Fruit
- 1/2 Pint of Milk
- Tropicana Orange Juice (6oz)

**BOXED LUNCH 1**  $9.22 pp
- A prepared Sandwich on a 6” Semolina Roll w/ Lettuce & Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad Sandwich
- American, Swiss or Provolone Cheese
- Mustard & Mayo (pcs)
- Canned Soda or Bottled Water
- Individual Bags of Chips

**BOXED LUNCH 2**  $10.25 pp
- A prepared Sandwich on a 6” Semolina Roll w/ Lettuce & Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad Sandwich
- American, Swiss or Provolone Cheese
- Mustard & Mayo (pcs)
- Canned Soda or Bottled Water
- Individual Bags of Chips
- Pcs. Of Whole Fruit
- 3pkg. of Cookies

**VIP Boxed Lunch**  $13.34 pp
Choice of:
The **NJIT Steak Sandwich**:
Sliced Beef Tenderloin, Caramelized Onions, Blue Cheese & Horseradish Aioli on Ciabatta Bread

**GDS Chicken Sandwich**:
Grilled Chicken, Red Onion, Granny Smith Apples, Arugula & Honey-Dijon Mustard in a Baguette

**Veggie Wrap**:
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes with a Pesto Cream Dressing
- Mustard & Mayo (pcs)
- Canned Soda or Bottled Water
- Individual Bags of Chips
- Pcs. Of Whole Fruit

---

BOXED BREAKFAST/LUNCH
## SNACK PACKS

(10 Guest Minimum / 72 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.

<table>
<thead>
<tr>
<th>Snack Pack</th>
<th>Price per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>JOLT</td>
<td>$4.25</td>
<td>Assorted Home Baked Cookies, Fudge Brownies, Coffee &amp; Tea Service</td>
</tr>
<tr>
<td>THE SWEET TOOTH</td>
<td>$3.95</td>
<td>Assorted Candy Bars, Assorted Bags of Chips &amp; Pretzels, Assorted Canned Soda</td>
</tr>
<tr>
<td>THE MID-DAY BREAK</td>
<td>$6.67</td>
<td>Assorted Home Baked Cookies, Fudge Brownies, Seasonal Fruit Platter (sliced), Coffee &amp; Tea Service</td>
</tr>
<tr>
<td>HYDRATE</td>
<td>$4.44</td>
<td>Assorted Whole Fruit, Assorted Gatorades, Bottled Water</td>
</tr>
<tr>
<td>RECOVER</td>
<td>$7.81</td>
<td>Assorted Muscle Milk (Protein), Hummus w/ Sliced Pita Bread, Assorted Whole Fruit, Bottled Water</td>
</tr>
<tr>
<td>THE HEALTH NUT #1</td>
<td>$4.78</td>
<td>Assorted Nutri-Gran &amp; Kashi Bars, Assorted Whole Fruit, Bottled Water</td>
</tr>
<tr>
<td>THE HEALTH NUT #2</td>
<td>$7.81</td>
<td>Low-Fat Yogurt w/ Granola, Hummus w/ Sliced Pita Bread, Seasonal Fruit Platter (sliced), Bottled Water</td>
</tr>
</tbody>
</table>
## PARTY FAVORITES

(48 Hour Notice)
The following **budget friendly** items have been discounted and created for your enjoyment and convenience and are available for lunch or dinner.

### PARTSY SUBS

**(price per sandwich)**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3ft Italian Submarine Sandwich</td>
<td>$54.80</td>
</tr>
<tr>
<td>3ft Roast Beef Submarine Sandwich</td>
<td>$54.80</td>
</tr>
<tr>
<td>3ft Turkey Submarine Sandwich</td>
<td>$54.80</td>
</tr>
<tr>
<td>3ft Grilled Vegetable Sandwich</td>
<td>$54.80</td>
</tr>
<tr>
<td>3ft Tuna Submarine Sandwich</td>
<td>$54.80</td>
</tr>
</tbody>
</table>

*(3 ft. serves approx. 12-15)*

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6ft Italian Submarine Sandwich</td>
<td>$94.08</td>
</tr>
<tr>
<td>6ft Roast Beef Submarine Sandwich</td>
<td>$94.08</td>
</tr>
<tr>
<td>6ft Turkey Submarine Sandwich</td>
<td>$94.08</td>
</tr>
<tr>
<td>6ft Grilled Vegetables Sandwich</td>
<td>$94.08</td>
</tr>
<tr>
<td>6ft Tuna Submarine Sandwich</td>
<td>$94.08</td>
</tr>
</tbody>
</table>

*(6 ft. serves approx. 25-30)*

### PARTY PLATTERS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Green Salad served w/ 2 Dressings</td>
<td>$19.65</td>
</tr>
<tr>
<td></td>
<td>$38.17</td>
</tr>
<tr>
<td></td>
<td>$67.36</td>
</tr>
<tr>
<td>Vegetable Crudité w/ Ranch Dip</td>
<td>$28.07</td>
</tr>
<tr>
<td></td>
<td>$56.14</td>
</tr>
<tr>
<td></td>
<td>$101.04</td>
</tr>
<tr>
<td>Seasonal Fruit Platter</td>
<td>$33.68</td>
</tr>
<tr>
<td></td>
<td>$67.36</td>
</tr>
<tr>
<td></td>
<td>$129.12</td>
</tr>
<tr>
<td>Cubed Cheese &amp; Cracker Display</td>
<td>$33.68</td>
</tr>
<tr>
<td></td>
<td>$67.36</td>
</tr>
<tr>
<td></td>
<td>$129.12</td>
</tr>
<tr>
<td>Hummus &amp; Sliced Pita Bread</td>
<td>$27.51</td>
</tr>
<tr>
<td></td>
<td>$53.89</td>
</tr>
<tr>
<td></td>
<td>$106.67</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches (2 per person)</td>
<td>$75.11</td>
</tr>
<tr>
<td></td>
<td>$124.48</td>
</tr>
<tr>
<td></td>
<td>$300.45</td>
</tr>
</tbody>
</table>

### COLD SALADS

**(priced per person)**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cole Slaw</td>
<td>$1.68</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$1.68</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>$1.68</td>
</tr>
<tr>
<td>Garden Salad</td>
<td>$2.61</td>
</tr>
<tr>
<td>Country Style Potato Salad</td>
<td>$2.61</td>
</tr>
<tr>
<td>Greek Orzo Potato Salad</td>
<td>$2.98</td>
</tr>
<tr>
<td>Red Bliss Potato Salad w/ Fresh Dill &amp; Thyme</td>
<td>$2.61</td>
</tr>
<tr>
<td>Pasta Primavera Salad</td>
<td>$2.80</td>
</tr>
<tr>
<td>Bowtie Pasta w/Spinach, Tomato, Mozzarella w/Basil Pesto</td>
<td>$3.87</td>
</tr>
<tr>
<td>Tortellini Salad w/ Tri-Color Peppers &amp; Italian Vinaigrette</td>
<td>$3.20</td>
</tr>
<tr>
<td>Tomato, Red Onion, &amp; Basil</td>
<td>$3.06</td>
</tr>
<tr>
<td>Mozzarella &amp; Tomato Salad</td>
<td>$3.67</td>
</tr>
</tbody>
</table>

### HOT FOOD (BY THE TRAY)

<table>
<thead>
<tr>
<th>Description</th>
<th>½ Tray</th>
<th>Full Tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Marsala</td>
<td>$61.76</td>
<td>$101.04</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$56.14</td>
<td>$95.43</td>
</tr>
<tr>
<td>Chicken Francese</td>
<td>$61.76</td>
<td>$101.04</td>
</tr>
<tr>
<td>Pepper Steak</td>
<td>$67.36</td>
<td>$112.27</td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td>$67.36</td>
<td>$112.27</td>
</tr>
<tr>
<td>Baked Ziti</td>
<td>$50.52</td>
<td>$78.59</td>
</tr>
<tr>
<td>Penne Vodka w. Pea</td>
<td>$50.52</td>
<td>$78.59</td>
</tr>
<tr>
<td>Rigatoni Bolognese</td>
<td>$56.14</td>
<td>$84.21</td>
</tr>
<tr>
<td>Bow-Tie Pasta w/ Broccoli</td>
<td>$50.52</td>
<td>$78.59</td>
</tr>
<tr>
<td>Buffalo Wings w/ Blue Cheese</td>
<td>$61.76</td>
<td>$101.04</td>
</tr>
<tr>
<td>Chicken Tenders w/dipping sauces</td>
<td>$56.14</td>
<td>$95.43</td>
</tr>
<tr>
<td>Mozzarella Sticks w/ Marinara Sauce</td>
<td>$61.76</td>
<td>$101.04</td>
</tr>
<tr>
<td>Sautéed Fresh Vegetables</td>
<td>$39.29</td>
<td>$72.98</td>
</tr>
<tr>
<td>Rice Pilaf</td>
<td>$39.29</td>
<td>$72.98</td>
</tr>
<tr>
<td>Mashed Potatoes w/ Gravy</td>
<td>$39.29</td>
<td>$72.98</td>
</tr>
</tbody>
</table>

### MISC.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bag of Pretzels (ind.)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Bag of Chips (ind.)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Assortment of Gourmet Cookies (3 per person)</td>
<td>$1.28</td>
</tr>
<tr>
<td>Assorted Italian Cookies (Butter &amp; Biscotti)</td>
<td>$2.80</td>
</tr>
<tr>
<td>Fudge Brownies</td>
<td>$1.73</td>
</tr>
<tr>
<td><strong>NY STYLE PIZZA</strong> (Hand Spun / 8 slices per pie)</td>
<td></td>
</tr>
<tr>
<td>-----------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>Large Cheese Pie</td>
<td>$15.94</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Pepperoni</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Sausage</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Ham</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Broccoli</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Peppers</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Pineapple</td>
<td>$18.06</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Meatballs</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Spinach</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Mushrooms</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Fresh Tomato &amp; Basil</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Black Olives</td>
<td>$18.60</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Pineapple &amp; Ham</td>
<td>$20.55</td>
</tr>
<tr>
<td>Large Cheese Pie w/ Peppers &amp; Onions</td>
<td>$20.55</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>CALZONES</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Calzone</td>
</tr>
<tr>
<td>Chicken Calzone</td>
</tr>
<tr>
<td>Ham Calzone</td>
</tr>
<tr>
<td>Vegetable Calzone</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>EXTRAS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Stromboli</td>
</tr>
<tr>
<td>Sausage Roll</td>
</tr>
<tr>
<td>Hot Dog Roll</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPECIALTY PIZZA:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta Pie</td>
</tr>
<tr>
<td>Rigatoni Vodka Pie</td>
</tr>
<tr>
<td>Baked Ziti Pie</td>
</tr>
<tr>
<td>Grandma Square Pie</td>
</tr>
<tr>
<td>Buffalo Chicken Pie</td>
</tr>
<tr>
<td>Grilled Chicken Caesar Pie</td>
</tr>
<tr>
<td>Chicken Parmigiana Pie</td>
</tr>
<tr>
<td>Chicken Ranch Pie</td>
</tr>
<tr>
<td>Eggplant Pie</td>
</tr>
<tr>
<td>Veggie Delight Special</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>PREMIUM PIZZA:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Philly Cheesesteak Pie</td>
</tr>
<tr>
<td>Meat Lovers Pie</td>
</tr>
<tr>
<td>Italian Hot Dog Pie</td>
</tr>
</tbody>
</table>
BARBECUES

(72 Hour Notice)

BASIC BARBECUE
• 6oz Beef Burgers w/ Buns
• Veggie Burgers w/ Buns (as per requested)
• All Beef Hot Dogs Served w/ Sauerkraut & Onions
• Platters of American Cheese
• Shredded Lettuce, Tomatoes & Pickles
• Vegetarian Pasta Salad
• Sliced Watermelon
• Brownies & Blondies
• Canned Soda & Bottled Water
• Condiments & Paper Products

$12.64 per person

TEXAS BARBECUE
• Chipotle BBQ Baby Back Pork Ribs
• BBQ Chicken pcs
• Texas Chili Mac & Cheese
• Buttered Corn on the Cob
• Baked Beans
• Shredded Lettuce, Tomatoes & Pickles
• Vegetarian Pasta Salad
• Sliced Corn Bread
• Creamy Cole Slaw
• Sliced Watermelon
• Brownies & Blondies
• Canned Soda & Bottled Water
• Condiments & Paper Products

$21.28 per person

Additional Items for BBQ:
(priced per person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit Platter</td>
<td>$3.17</td>
</tr>
<tr>
<td>Homemade Potato Salad</td>
<td>$1.66</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$1.66</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td>$1.66</td>
</tr>
<tr>
<td>BBQ Chicken Pieces</td>
<td>$2.47</td>
</tr>
<tr>
<td>Grilled Marinated Chicken Breast</td>
<td>$3.49</td>
</tr>
<tr>
<td>Grilled Sliced Steak</td>
<td>$3.81</td>
</tr>
<tr>
<td>Baby Back Ribs</td>
<td>$3.81</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>$1.59</td>
</tr>
<tr>
<td>Corn Bread</td>
<td>$1.33</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>$1.33</td>
</tr>
<tr>
<td>Grilled Chicken Kebabs</td>
<td>$3.75</td>
</tr>
<tr>
<td>Grilled Vegetable Kebabs</td>
<td>$2.85</td>
</tr>
<tr>
<td>Grilled Veggie Burgers</td>
<td>$3.75</td>
</tr>
<tr>
<td>Hamburgers (6 oz) with Bun</td>
<td>$3.04</td>
</tr>
<tr>
<td>Hot Dogs w/ Buns</td>
<td>$2.01</td>
</tr>
<tr>
<td>Corn Dogs</td>
<td>$2.32</td>
</tr>
</tbody>
</table>

(72 Hour Notice)
# BAKERY ITEMS

**PER PERSON:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Gourmet Cookies (3 per person)</td>
<td>$1.28</td>
</tr>
<tr>
<td>Assorted Home Baked Cookies (1.5 per person)</td>
<td>$2.06</td>
</tr>
<tr>
<td>Specialty Butter Cookies</td>
<td>$2.76</td>
</tr>
<tr>
<td>Vanilla Chip Blondies</td>
<td>$1.95</td>
</tr>
<tr>
<td>Italian Fancy Cookies</td>
<td>$3.44</td>
</tr>
<tr>
<td>Assorted Loaf Breads (Marble, Banana Nut, &amp; Cran. Walnut)</td>
<td>$17.46</td>
</tr>
<tr>
<td>Fudge Brownies (1 per person)</td>
<td>$1.73</td>
</tr>
<tr>
<td>Italian Pastries (Large)</td>
<td>$5.30</td>
</tr>
<tr>
<td>Italian Pastries (Mini)</td>
<td>$4.12</td>
</tr>
<tr>
<td>Mini Apple Cider Donuts (per dozen)</td>
<td>$10.25</td>
</tr>
<tr>
<td>Assorted Regular Sized Donuts (per dozen)</td>
<td>$12.31</td>
</tr>
<tr>
<td>Assorted Medium Sized Muffins (per dozen)</td>
<td>$19.04</td>
</tr>
<tr>
<td>Assorted Mini Scones (per dozen)</td>
<td>$17.46</td>
</tr>
<tr>
<td>Rockland Bakery Standard Cupcakes (per dozen)</td>
<td>$2.32</td>
</tr>
<tr>
<td>Assorted Regular Sized Gourmet Cupcakes (per dozen)</td>
<td>$3.20</td>
</tr>
<tr>
<td>Assorted Mini Gourmet Cupcakes (per piece)</td>
<td>$2.01</td>
</tr>
<tr>
<td>Blondies</td>
<td>$1.80</td>
</tr>
</tbody>
</table>

**PER CAKE:**

<table>
<thead>
<tr>
<th>Cake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Cakes (Cannoli, Amaretto, Oreo, Hazelnut, Lemon, Chocolate Mousse, Raspberry Mousse, Fudge, Tiramisu, Mocha, Carrot Cake, Strawberry Shortcake)</td>
<td>$29.13</td>
</tr>
<tr>
<td>Whole Cheesecake</td>
<td>$40.12</td>
</tr>
<tr>
<td>Whole Cheesecake w/ Fruit</td>
<td>$42.18</td>
</tr>
<tr>
<td>Sheet Cake (1/2)</td>
<td>$98.65</td>
</tr>
<tr>
<td>Sheet Cake (Full)</td>
<td>$189.95</td>
</tr>
</tbody>
</table>

# BEVERAGES

**Assortment of Canned Soda & Iced Tea (12 oz.)** | $1.33  
**Lipton Iced Tea** | $2.04  
**Bottled Soda** | $2.04  
**Bottled Water (20 oz)** | $1.33  
**Bottled Water (16.9 oz)** | $2.04  
**Ocean Spray Juice (Bottles)** | $2.04  
**Coffee & Tea Service** | $1.83  
**Milk by the pint (Whole, Skim, 2%, or Chocolate)** | $1.28  
**Apple Cider (Hot or Cold)** | $2.36  
**Hot Chocolate** | $2.08  

**Air Voids – 1 Void for 75 people**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Punch</td>
<td>$80.95</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$80.95</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$80.95</td>
</tr>
<tr>
<td>Gatorade</td>
<td>$80.95</td>
</tr>
<tr>
<td>Iced Water</td>
<td>$15.55</td>
</tr>
<tr>
<td>Pitchers of Ice Water w/ Lemon</td>
<td>$0.72</td>
</tr>
<tr>
<td>Hydration Stations (Filtered Water w/ Sliced Fruit)</td>
<td>$37.92</td>
</tr>
<tr>
<td>“Naked” Brand Beverages</td>
<td>$4.38</td>
</tr>
</tbody>
</table>
(2 Week Notice)

All Liquor will be offered in an open bar format and billed per person and the number of hours of service.

**Standard Open Bar Rates**

<table>
<thead>
<tr>
<th>Rate</th>
<th>Event Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.60</td>
<td>1 Hour Event</td>
</tr>
<tr>
<td>$4.01</td>
<td>2 Hour Event</td>
</tr>
<tr>
<td>$5.75</td>
<td>3 Hour Event</td>
</tr>
</tbody>
</table>

*Beverage Handling Fee* of $2.50 per person will be added to the order for the wine and beer service.

Each Beer & Wine open bar will have an assortment of the following:
- Three types of Wine (Sauvignon Blanc, Merlot, Cabernet Sauvignon, or Pinot Grigio)
- Three types of beer (2 domestic beers & 1 imported beer)
- Unlimited soda, water, iced tea & juices.

**Premium Open Bar Rates**

<table>
<thead>
<tr>
<th>Rate</th>
<th>Event Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.47</td>
<td>1 Hour Event</td>
</tr>
<tr>
<td>$7.77</td>
<td>2 Hour Event</td>
</tr>
<tr>
<td>$10.06</td>
<td>3 Hour Event</td>
</tr>
</tbody>
</table>

*Beverage Handling Fee* of $3.50 per person will be added to the order for the premium service.

Each Premium open bar will have an assortment of the following:
- Assortment of Hard Liquors (Vodka, Gin, Whiskey, Scotch, Rum, Tequila, Sweet & Dry Vermouth)
- Three types of Wine (Sauvignon Blanc, Merlot, Cabernet Sauvignon, or Pinot Grigio)
- Three types of beer (2 domestic beers & 1 imported beer)

GDS will also provide soda, club Soda, tonic, iced tea, juices, water, lemons, limes, & olives.

**Champagne Toast**

$2.24 per person for a Champagne Toast for guests

**Note: Bartender Service will be added to all Open Bars - $33.68 per Hour – 5 Hour Min**
Here is a listing of our available linens and pricing:

**90 in. Round Table Covering (4 people)** $11.44 per

**108 in. Round Table Covering (High Top Table)** $14.53 per

**120 in. Round Table Covering (8 people)** $16.79 per

**132 in. Round Table Covering (10 people)** $19.03 per

**90 x 90 Table Covering (Buffet/Bar/Registration Tables)** $11.44 per

**72 x 120 Table Covering (Buffet Tables)** $12.60 per

**Polyester Napkins** $0.96 per

**Table Skirting** $28.07 per

Please speak with your Catering Representative for your color selections.

**Satin Stripe - Wellington Damask Cloth Instructions**

For each desired selection below, please write in the comments box which swatch you would like for your order.

**Satin Stripe - Wellington Damask Cloths**

Enter Total Number Per Item

- **90 in. Round Table Cloth** $24.10
- **108 in Round Table Cloth** $33.31
- **(4-6 people per Table - Cocktail Tables)**
- **120 in Round Table Cloth** $34.46
- **(4-6 people per Table - Cocktail Tables)**
- **132 in Round Table Cloth** $43.45
- **(10 people per Table)**
- **90 x 90 Table Cloth** $22.16
- **(Buffet Tables or Reg. Tables)**
- **72 x 72 Table Cloth** $19.85
- **(Buffet Tables or Reg. Tables)**
- **72 x 120 Table Cloth** $25.26
- **(Buffet Tables or Reg. Tables)**
- **Satin Stripe or Wellington Damask Napkins** $4.89