



SBU **EATS**
C A T E R I N G

FALL 2023 / SPRING 2024

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.

REGULAR

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

GUARANTEES

To create a successful event, we require orders to be placed 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 minutes setup prior to the event start unless otherwise noted. Additional fees are applied for off-campus deliveries.

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

SERVICE

To ensure the fluidity of your event, appropriate staffing will be suggested by the catering department. Service staff is billed for a five (5) hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed hourly per staff member.

EQUIPMENT

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

SERVICE WARE AND LINEN

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

PAYMENT

Acceptable forms of payment are

- Stony Brook Foundation, Research and Student Groups: Purchase Order (PO) Required
- State Orders: State Account Number Required
- Credit Card
- Check: We do not accept cash payments. Checks are to be made payable to CulinArt Inc.
- 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.



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SIGNATURE SUNRISE

STARTERS

Continental Breakfast 8.25
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 10.25
Choice of three breakfast pastries: donuts, muffins, Danish, mini scones, croissants, bagels served with fresh fruit and berry salad, creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea.

New York Style Bagel Bar (10 person minimum) 9.50
Assorted bagels with choice of two spreads: plain cream cheese, vegetable cream cheese, maple bacon cream cheese, jalapeño-cilantro cream cheese, or cinnamon-sugar cream cheese served with creamy butter, orange juice, coffee, decaf and tea.

Breakfast Casseroles 24.95/tray
Choice of one casserole: sausage, ham, or fresh vegetables all with eggs and cheese and baked until fluffy.
Add coffee 1.70/person



H O T B R E A K F A S T

Oatmeal Bar	7.50
Brown sugar, raisins, fresh berries, warm apples, cinnamon butter served with fat-free and low-fat milk, coffee, decaf and tea	
Upgrade Your Oatmeal	ea .75
Diced mango, marscarpone cheese, pecans, sliced peaches, dried cranberries, chocolate chips	
The Scramble*	12.75
Scrambled eggs, breakfast potatoes and buttermilk biscuits with your choice of bacon, pork sausage links or turkey sausage patty, and coffee, decaf and tea	
Upgrade Your Scramble	ea 1.00
Spinach, tomato, assorted bell peppers, scallions, mushrooms, cheddar cheese, feta cheese	
Omelet Station (Chef required)	13.25
Eggs and egg white omelettes made-to-order Cheddar cheese, peppers, onions, mushrooms, tomatoes, spinach, ham, bacon, and sausage Orange juice, coffee, decaf, and tea	
The Deluxe Breakfast*	16.50
Scrambled eggs, breakfast potatoes, fruit salad, assorted muffins, assorted tea bread with choice of bacon, pork sausage links, turkey sausage patty or ham; served with orange juice, iced water, coffee, decaf and tea includes choice of one of the following:	
<ul style="list-style-type: none">• French toast• Multi-grain pancakes• Buttermilk pancakes• Biscuits with gravy	
Pancake or French Toast Bar	10.75
Choice of buttermilk pancakes or cinnamon french toast served with: Whipped cream, strawberries, cinnamon apples, chocolate chips, and blueberries Syrup and butter Orange juice, coffee, decaf and tea	

A L A C A R T E

B R E A K F A S T

Breakfast Sandwiches*	6.00ea
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	
Assorted Individual Yogurts	2.75
Including low-fat, light & fit and plain	
Assorted Greek Yogurt	3.25
Fruit & Yogurt Parfaits	5.00
Assorted fruit and berries topped with low-fat granola and low-fat yogurt (Parfait Bar is also available)	
French Toast	3.50
Served with butter and syrup	
Multi-Grain or Buttermilk Pancakes Served	3.50
Served with butter and syrup	
Bacon or Sausage	5.00
Sausage available as turkey patty or pork links	
Assorted Breakfast Cereals	3.50
With 2% and skim milk	
Fresh Fruit Mosaic	3.90
Sliced fresh fruit and berries	
Add raspberry yogurt dip	1.15
Fresh Fruit Salad	3.75
Assorted Whole Hand Fruit	1.75
Home Fries	2.75
Tater Tots	2.75

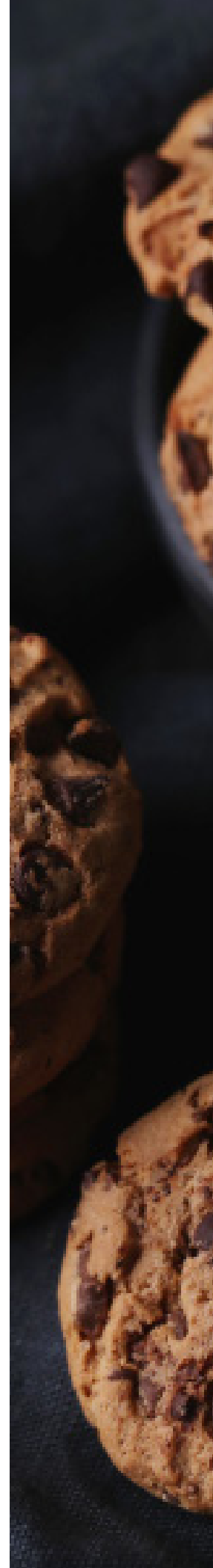


SWEETER BY THE DOZEN

Cream Puffs	35.75/dozen
Assorted Large Cupcakes	52.25/dozen
Chocolate Dipped Strawberries	35.75/dozen
Mini Cannoli	35.75/dozen
Mini Apple Turnovers	35.75/dozen
Assorted Mini Tea Scones	35.75/dozen
Assorted Large Scones	35.75/dozen
Dessert Bars Choice of lemon, raspberry or apple	35.75/dozen
Individual Fruit Tarts	35.75/dozen
Mini Chocolate Pudding Tarts	35.75/dozen
Assorted Dessert Shooters Strawberry shortcake, chocolate mousse, raspberry cheesecake	35.75/dozen
Mini Cheesecakes	35.75/dozen
Assorted Cookies	24.00/dozen
Brownies	24.00/dozen
Breakfast Tea Bread	24.50/dozen
Healthy Bars	24.50/dozen
Assorted Large Fresh Bagels With creamy butter and cream cheese	30.25/dozen
Assorted Large Fresh Donuts	20.25/dozen
Assorted Large Muffins With creamy butter	31.75/dozen

AFTERNOON BREAKS

The Basic Midday Break Assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea	7.75
The Healthy Midday Break Granola bars, whole fruit, bottled or dispensed water, coffee, decaf and tea	7.25





SALAD LUNCHES

Grilled Chicken Caesar Salad	12.25
Crisp romaine lettuce topped with a grilled chicken breast, shaved Parmesan and house-made croutons with a creamy Caesar dressing	
Thai Chicken Salad	12.25
Grilled marinated chicken breast, shredded Napa cabbage, julienne cucumbers, carrots, edamame, cilantro, red cabbage, green onions and crispy rice sticks with cilantro dressing	
Waldorf Apple Pecan Salad	12.25
Blend of apples with raisins, celery, and pecans tossed in a light creamy dressing	
Southwest Barley and Kale Salad	15.50
Barley, kale, black beans and roasted corn tossed with sweet potatoes and lime dressing	
Chef's Salad	12.25
Roast turkey, ham, cheddar, and Swiss cheeses with carrots, cucumber, tomato and hard-boiled egg over mixed greens with ranch, Italian or light Italian dressing	
Quinoa Cucumber Chickpea Salad	12.25
Quinoa, mixed garbanzo beans, cucumbers, and cilantro tossed with fresh lemon juice and olive oil	
Greek Salad	15.50
Cucumbers, vine-ripened tomatoes, bell peppers, feta cheese, Kalamata olives, artichoke hearts and red onion with Greek vinaigrette and pita triangles over mixed greens	
Italian Chopped Salad	15.50
Arugula topped with roasted peppers, fresh mozzarella, artichoke hearts, salami, and pepperoni and drizzled with a balsamic glaze	

BUILD YOUR OWN SALAD BAR

includes up to 2 greens, 2 dressings, 2 proteins, and 6 toppings 16.20/per person

<p>Select 2 Greens</p> <ul style="list-style-type: none"> Spring mix Baby spinach Romaine lettuce Arugula <p>Select 2 Proteins</p> <ul style="list-style-type: none"> Grilled tofu Diced ham Diced turkey Grilled chicken Grilled flank steak* (+2.25) Grilled shrimp <i>Additional protein +3.25 each per person</i> 	<p>Select 6 Toppings</p> <ul style="list-style-type: none"> Broccoli Chickpeas Chopped hard cooked egg* Cucumbers Feta cheese Grape tomatoes Kalamata olives Roasted corn Roasted mushrooms Shredded carrots Shredded cheddar cheese Sliced red bell peppers Toasted quinoa <i>Additional toppings +.80 each per person</i> 	<p>Select 2 Dressings</p> <ul style="list-style-type: none"> Balsamic vinaigrette Buttermilk ranch Creamy avocado Caesar Raspberry vinaigrette
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SANDWICHES & WRAPS LUNCHEONS

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

Classic Sandwich Lunch 12.25

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

Eat Well Sandwich Lunch 9.75

Includes choice of two: curried chicken salad, vegan hummus wrap, portobello muffaletta with granola bar, whole fruit, bottled water and choice of one side salad:

- Black bean, corn & rice salad
- Mexican pasta salad
- Southeast Asian chicken with gingered vegetables
- Quinoa cucumber chickpea salad
- Tuna veggie salad with cucumber & tomato

A D D A S A L A D

add to any sandwich and wrap luncheon

Garden Salad 1.75

add protein +2.00

Moroccan Chickpea Salad 3.00

Pasta Salad 3.00

Caesar Salad 2.00

add protein +2.25

Signature Potato Salad 3.00



GOURMET SANDWICHES & WRAPS LUNCHEONS

Gourmet Sandwich Lunch 16.00

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

Turkey & Chicken:

Smoked Turkey & Swiss

Sliced tomato, mixed greens, with basil vinaigrette on a brioche bun

Smoked Turkey & Bacon

Swiss cheese, leaf lettuce, tomato and sage aioli on sliced twelve grain bread

Buffalo Chicken Sandwich

Blue cheese spread, tomato and leaf lettuce on a brioche bun

Thai Chicken Sandwich

Grilled chicken topped with Thai slaw of cabbage, cilantro, and scallions with a chili lime mayo

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

Egg White Spinach Wrap

Fresh spinach, egg whites, sliced tomatoes and muenster cheese in a whole wheat wrap and served cold

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

Classic Chicken Salad

Spinach and sliced tomato on a croissant

California Chicken Club

Smoked bacon, Swiss cheese, avocado, tomato and herb mayo on a croissant

Curried Chicken Salad

Dried cranberries, leaf lettuce and tomato on a brioche bun

Southern Spiced Shrimp Roll (+2.25)

Shrimp salad, sliced tomato and spinach on an Italian roll

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 Muffaletta

With provolone, roasted peppers, garlic mayo, house-made giardiniera on focaccia

H O T

B U F F E T S

Classic Buffet 20.25
Includes two entrées listed below, one Classic Salad, one Premium Salad and two Accompaniments; served with infused water, assorted rolls and butter, cookies, and iced tea or lemonade
Additional entrée +5.50 per person

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

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

Fried Chicken
Lightly fried chicken

Marinated Flank Steak* (+2.25)
Balsamic and rosemary marinated flank steak with red wine sauce

Roasted New York Strip Loin* (+3.25)
Herb-rubbed New York Strip loin with a roasted garlic and thyme demi-glace

Cider Brined Pork Loin
Pork loin soaked in apple cider brine, roasted and topped with a charred scallion vinaigrette

Citrus and Herb Marinated Salmon
With cilantro and roasted tomato sauce

Eggplant Rollatini
With roasted tomato sauce

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

Classic Salad
Seasonal Garden Salad
Classic Caesar Salad
Greek Salad

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 Sesame Brussels Sprouts

Premium Dinner Buffet 26.50
Includes two entrées listed below, one Classic Salad, one Premium Salad, two Accompaniments and one Dessert; served with iced water, assorted rolls and butter, cookies, iced tea or lemonade, coffee, decaf and tea

Herb Grilled Chicken
Citrus and tomato relish

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

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

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

Piri Piri Tofu
Grilled tofu marinated in red pepper, oregano, paprika and yellow chili paste

Cod Misoyaki
Fresh cod in a miso and mirin marinade

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

Upscale Desserts (+3.50)
Oreo Cheesecake
New York Style Cheesecake
Chocolate Layer Cake
Seasonal Pies
Fresh Fruit and Berry Salad
Salted Caramel Cake
Funfetti Cake
Key Lime Pie with Fresh Whipped Cream
Chocolate Chip Oreo Vanilla Cake

For plated sit down menus call catering for more information

GLOBAL FLAVORS

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

Taco Bar 20.75

Includes the following:

- Seasoned beef and chicken
- 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 (+2.25)
- Tortilla chips (+1.00)

From the Grill 15.75

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 (+1.40)
- Add spicy dry rubbed chicken wings (+5.75)
- Add Carolina pulled pork (+5.75)
- Add crispy vegan burnt ends (+5.25)
- Add pulled chicken (+5.25)

Pomodoro Station 15.75

Includes the following:

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

Criollo 16.85

Includes the following:

- Choice of 1 entrée: arroz con pollo, ropa vieja, picadillo, and roast pork shoulder
- Plantains
- Steamed lime rice
- Red beans

From the Wok 15.75

Includes the following:

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

Mezze Grill

17.20

Includes the following:

- Beef meatballs
- Marinated chicken
- Pita bread
- Tzatziki
- Shaved lettuce
- Shaved tomato
- Shaved red onion
- Feta cheese
- Olives

Bibimbap Bowls 22.00

Includes the following:

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

Gochujang Table 22.25

Includes the following:

- Bulgogi (marinated beef)
- Kalbi marinated chicken
- Steamed rice
- Quick pickled cucumber and carrots
- Lettuce wraps
- Kimchi
- Spicy mayo and yuzu mayo

Masala Buffet 15.75

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

Steak House 18.50

Includes the following:

- Choice of 1 entrée: roasted turkey breast, roasted pork loin, roasted prime rib (+3 per person)
- Creamed spinach
- Garlic whipped potatoes
- Cranberry sauce, horseradish cream, mustard, chimichurri

PIZZA VILLAGGIO

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

Cheese

20.25

Pepperoni

23.50

White with Spinach

25.75

Meat Lover's

Pepperoni, sausage, meatball, red sauce and mozzarella

25.75

Basil Pesto and Roasted Vegetable

Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella

25.75

Buffalo Chicken

Grilled chicken, buffalo bleu cheese sauce, mozzarella, and green onions

25.75

Marinara Pie

Chunky tomato marinara with mushrooms, broccoli, evoo, and fresh basil

23.50

Grandpa Vodka Square Pie

Fresh whole milk mozzarella cheese and house-made creamy vodka sauce with fresh basil

23.50

Fresh Mozzarella, Tomato and Basil

25.75

Ham And Pineapple

Pineapple, ham, bacon, banana peppers, red sauce, and mozzarella

25.75

South of the Border

Choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese, and enchilada sauce

25.75

Chicken Bacon Ranch

Crispy chicken breast, applewood smoked bacon, and mozzarella cheese, drizzled with buttermilk ranch dressing

25.75

Veggie

Select 3: mushrooms, bell peppers, onions, roma tomatoes, spinach

25.75

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

5.50

Choice of 2 ice cream flavors: vanilla, strawberry, or chocolate (additional flavors available upon request) and served with the following toppings:

Warm caramel sauce

Double chocolate fudge

Strawberry topping

Jimnies

Assorted candy

Fresh whipped cream

Marachino cherries

Cobbler Bar

6.50

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



R E C E P T I O N

A P P E T I Z E R S & P L A T T E R S

Fiesta Tex Mex Dip	5.50
Spicy pico de gallo, green onions, jalapeños, sour cream, refried beans, cilantro and shredded jack cheese served with tortilla chips	
Gourmet Cheese Display	6.00
Mild cheddar, gorgonzola, smoked Gouda, Fontina, garnished with grapes. accompanied by assorted gourmet crackers	
Fresh Vegetable Platter	5.25
With fresh lemon basil dip	
Seasonal Grilled Vegetable Platter	6.25
With balsamic drizzle	
Sushi Sampler* (includes 3 pieces per person)	9.50
Chef's selection of seafood and vegetarian rolls	
Smoked Salmon Platter	11.25
Capers, chopped egg, diced tomato and diced red onion served with whipped cream cheese and cocktail bread	
Baked Brie en Croute (serves 20)	78.70/wheel
Root beer and date chutney, caramelized onion and bacon jam, charred tomato jam, spiced beet and orange chutney	
Antipasto Platter	11.25
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	7.25
Hummus, baba ganoush, tabbouleh served with marinated feta cheese, grape leaves, spiced Kalamata olives and pita points	
Build Your Own Tapas Table	19.25
Includes Italian meats with rustic display of breads, gourmet crackers and flat breads	

Select one cheese :

- Feta
- Creamy gorgonzola
- Brie

Select three sides :

- Roasted balsamic vegetables
- Garbanzo bean salad
- Grape leaves
- Olives
- Assorted sweet peppers
- Mozzarella and tomato salad

Select two dips :

- Lime-cilantro hummus
- Jalapeño red pepper hummus
- Spinach artichoke dip
- White bean dip

Add-ons: (ea +1.50)

- Roasted tomatoes
- Grilled marinated vegetables
- Stuffed piquillo peppers
- Prosciutto wrapped asparagus
- Prosciutto wrapped melon

A L A C A R T E

B E V E R A G E S

Freshly Brewed Coffee, Decaf and Tea	2.75
Hot Beverage Refresh	2.00
Box O' Joe (serves 18-20)	30.25
Gourmet Coffee and Tea	3.75
Freshly brewed coffee, decaffeinated coffee and assorted teas, honey, assorted cubed sugar, assorted flavor syrups, and shaved chocolate	
Individual Hot Chocolate	2.50
Gourmet Hot Chocolate	3.50
Whipped cream, shaved chocolate, crushed peppermint, and marshmallows	
Chilled Juices (serves 22-24)	22.00/dispenser
Orange, cranberry, and apple	
Individual Chilled Juices	3.25
Orange, cranberry, apple, and grapefruit	
Bottled Water Service	2.00
Assorted Canned Sodas	2.25
Perrier® Sparkling Water	2.75
Assorted Canned Sparkling Water	2.25
Coffee, Tea, Water and Soda	4.50
½ Pint Milk, Whole, 2% or skim milk	1.25
Lemon Infused Spa Water	17.00/5 gal
Iced Tea or Lemonade	20.00/5 gal
Chilled Filtered Water	13.25/5 gal

H O R S D ' O E U V R E S

all priced per dozen | 2 dozen minimum

Cold Selections

Antipasto Skewers with Mozzarella, Tomato, Basil, Cured Meat and Lemon Mosto Oil Drizzle	29.00
Black and White Sesame Seed-Crusted Tuna with Wasabi Aioli and Seaweed Salad on Crisp Wonton Skin	*25.00
Cold Tomato and Crab Salad on Wonton Crisps	22.75
Curried Chicken with Sun-Dried Cherries on Parmesan Crisp	18.25
Eggplant Caponata Crostini	16.75
Charred Brussels Sprout Crostini with White Bean Spread	17.20
Prosciutto Wrapped Asparagus	32.50
Portobello Pinwheels with Arugula and Boursin Cheese	20.00
Jumbo Shrimp Shooters served with Horseradish Cocktail Sauce	37.50
Shrimp and Avocado Toast	29.00
Smoked Salmon Canape	22.75
Smoked Turkey, Arugula and Dried Cranberry Pinwheels	20.00
Strawberries stuffed with Brie	19.25
Veggie Crudité Shooters with Flavored Hummus	22.50
Wild Mushroom Bruschetta on Crostini with Micro Arugula	15.00
White Bean Salad, Roasted Tomato, Basil, and Wilted Spinach in a Mini Tart Shell	18.25
Hot Selections	
Arancini with Roasted Tomato Sauce	16.75
Baby Lamb Chops with Fig and Apricot Jam	44.75
Beef Franks in a Flaky Pastry Blanket with Brown Mustard	21.75
Chicken Pot Stickers with Sweet Soy Sauce	22.50

Braised Short Ribs and Fontina Sliders	36.00
Carolina Pulled Pork Sliders	35.00
Chicken Rockefeller with Gruyere in a Phyllo Cup	22.50
Chicken Tenders (Spicy Buffalo, Ranch, or Honey Mustard)	22.50
Herb-Mushroom Tartlet with Goat Cheese and Herb Salad	20.25
House-made Mini Meatballs with Marinara	22.50
Vegan Thai Chili Meatball	22.50
Jumbo Coconut Shrimp with Curry Dip	37.50
Mac n' Cheese Bites with Monterey Jack	16.75
Mango Chutney Beef Satay*	22.50
Crab Cakes with Whole Grain Mustard Remoulade	42.00
Mini Beef Wellington	42.00
Mini Potato Pancakes with Delicious Apple Sauce	13.75
Seared Sea Scallops with Strawberry Salsa	38.50
Spanakopita	22.50
Crab Stuffed Mushroom Caps	40.00
Stuffed Mushroom Caps with Shallots and Herbs	17.50
Sweet Potato Croquette with Wasabi Remoulade	15.00
Beef Empanada with Chimichurri Sauce	23.25
Tempura Shrimp with Ginger Orange Dipping Sauce	37.50
Thai Chicken Satay	22.50
Vegetable Samosas	26.50
Vegetable Spring Rolls with Ginger Dipping Sauce	29.00

RECEPTION PACKAGE

minimum 50 people

35.70/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
Shrimp and Avocado Toast
Black and White Sesame Seed-Crusted Tuna with Wasabi Aioli and Seaweed Salad on Crisp Wonton Skin
Charred Brussels Sprout Crostini with White Bean Spread

Hot Selections (select 3)

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



Catering Contact
631.632.6522
sbucatering@culinartinc.com

A10% 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.

**SBU
EATS**