

CATERING MENU

BREAKFAST MENU

BREAKFAST PACKAGES (PER PERSON PRICING)
\$15-PERSON MINIMUM FOR ALL PER PERSON PACKAGES UNLESS STATED OTHERWISE

Continental Breakfast – \$5.99

Assorted bagels, donuts, muffins, butter, cream cheese & flavored cream cheese

Add Coffee – \$2.50

Add Orange Juice – \$2.50

Add Water – \$1.00

Add Fruit/Parfait – \$2.99

N.Y.E. Bagel Bonanza – \$4.99

Assorted bagels (classic + specialty), cream cheese, butter, jelly, Nutella, peanut butter

Smoked Seafood Platter – \$13.99

Smoked salmon w/ capers, red onions, tomatoes, cucumbers, assorted bagels, tuna, whitefish

Morning Sandwiches – \$5.99

BEC, SEC, HEC, TBEC, Taylor ham & egg, plain egg & cheese

Add Home Fries – \$2.00

Add Tater Tots – \$2.99

Omelette Extravaganza – \$8.99

Western, Protein, Mexican, Philly

Hot Breakfast Special – \$11.99

Pancakes, eggs, sausage, bacon, toast, coffee, OJ, butter, syrup

Deluxe Breakfast – \$12.99

Hot Breakfast Special + bagels w/ cream cheese, butter & pastries

Add pastries – \$2.50

Bodega Burritos – \$8.99

Breakfast burritos w/ side salsa & sour cream

Southwestern Sunrise – \$9.99

Breakfast burritos, spicy home fries, salsa

Taco Sunrise – \$6.99

Eggs, chorizo, cheese, avocado/guacamole, soft tortillas

Add Extra Protein – \$2.00

Farmer's Market Fresh – \$10.99

Fruit, parfait, fresh OJ

Brunch – \$13.99

Breakfast & lunch mix: quiche, salads, pastries, smoothies

French Breakfast – \$6.99

Croissants, chocolate pastries, Danishes, fruit

Bagel Chips & Dips – \$5.99

Assorted bagel chips w/ hummus, cream cheese (regular & flavored)

Vegan Breakfast – \$8.99

Tofu scramble, vegan sausage, fresh fruits, avocado toast, OJ, home fries

Garden Fresh Morning – \$13.99

Veggie Omelettes, avocado, parfaits, juice, fresh fruit & toast

Sweet Morning Treats – \$3.99

Assorted pastries, muffins, donuts, scones

SPECTACULAR EXPRESS BREAKFAST

Feeds 10-15 – \$99.99

Includes: Small bagel platter, small pastry platter, 1 box of fresh brewed coffee (with milk, sugar, sweeteners, cups, lids & stirrers), large Tropicana orange juice, jelly, flavored cream cheese

Feeds 20-25 – \$149.99

Includes: Large bagel platter, large pastry platter, 2 boxes of coffee, 2 large Tropicana orange juices, all the same sides

CATERING MENU

APPETIZERS & HORS D'OEUVRES

Platter Sizes:

- Large: Feeds 20–25 people
- Medium: Feeds 10–12 people

	HALF	FULL
Antipasto	\$85.00	\$125.00
Meat and cheese platter	\$85.00	\$125.00
Tapas, Quiche and cheese	\$80.00	\$115.00
Crudit�	\$70.00	\$110.00
Hummus and veggies	\$70.00	\$140.00
Chicken fingers	\$65.00	\$100.00
Fried shrimp parmesan	\$80.00	\$130.00
Rice balls	\$50.00	\$80.00
Wings BBQ / Buffalo	\$65.00	\$100.00
Balsamic grilled veggies	\$50.00	\$85.00
Mozzarella Carrozza	\$65.00	\$100.00
Potato Croquettes	\$50.00	\$80.00
Baked Clam's	\$70.00	\$120.00
Mac and cheese bites	\$55.00	\$90.00
Empanadas	\$42 per dozen	
Stuffed Mushrooms	\$50.00	\$85.00
Mozzarella Sticks	\$50.00	\$80.00
Fried Calamari	\$55.00	\$100.00
Fried Zucchini Sticks	\$40.00	\$75.00
Ciliequine Platter	\$70.00	\$110.00

Fruit Platters

Medium (Feeds 10–15) – \$60

Large (Feeds 25–30) – \$100

Platter of sandwiches

(feeds approximately 10–12 people)

Platter of sandwiches with rolls	\$99.99
Platter of sandwiches with wraps	\$109.99
Platter of sandwiches with heroes	\$129.99

SANDWICH/WRAP/HERO PLATTERS AND PARTY HEROES

Sandwiches	\$9.99
Wraps	\$11.99
Panini/Heroes	\$13.99
Party Heroes (per foot (3-foot minimum))	\$26.99

Meat Options

1. The Grilled Chicken Supreme

Juicy grilled chicken, crispy bacon, fresh lettuce, ripe tomato, and a dollop of creamy mayo.

2. Parmigiana Chicken Crunch

Breaded chicken cutlet smothered in marinara sauce and melted mozzarella.

3. Philly Steak Sizzler

Tender sliced steak, gooey American cheese, saut ed onions, and peppers.

4. Reuben Revival

Pastrami, Swiss cheese, sauerkraut, and tangy Russian dressing.

5. Italian Heatwave

Spicy salami, pepperoni, ham, melted provolone, lettuce, tomato, onions, and zesty Italian dressing.

6. Buffalo Chicken Inferno

Spicy buffalo chicken, crisp lettuce, juicy tomato, and a creamy blue cheese alternative dressing.

7. Bacon Ranch Chicken Bliss

Grilled chicken, crispy bacon, lettuce, tomato, and a generous drizzle of ranch dressing.

8. Pastrami Melt Madness

Hot pastrami, melted Swiss cheese, and a kick of spicy mustard.

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Meat Options

9. Sausage & Peppers Fiesta

Grilled Italian sausage with sautéed peppers and onions.

10. Turkey Cheddar Melt

Savory turkey slices, melted cheddar, crispy bacon, and honey mustard.

11. Honey Turkey Delight

Sweet honey turkey, melted Swiss cheese, caramelized onions, and honey mustard.

12. Steakhouse Melt

Sliced steak, provolone cheese, and sautéed mushrooms.

13. Chicken Philly Zinger

Sliced chicken, melted provolone, sautéed onions, and peppers.

14. Provolone Roast Beef Melt

Thinly sliced roast beef, melted provolone, and horseradish sauce.

15. BBQ Chicken Delight

Grilled chicken breast, BBQ sauce, cheddar cheese, and red onions.

16. Cheeseburger Smash

Ground beef, melted American cheese, lettuce, tomato, onions, and pickles.

17. Fiery Italian

Hot capicola, pepperoni, salami, ham, melted mozzarella, and giardiniera.

18. Chicken Fajita Fiesta

Grilled chicken, sautéed onions and peppers, and melted cheese with fajita seasoning.

19. Meat Lovers Medley

A carnivore's dream with sliced ham, turkey, roast beef, and melted provolone with lettuce and tomato.

20. Spicy Chicken Kicker

Breaded chicken breast, pepper jack cheese, jalapeños, and chipotle mayo.

21. Classic Tuna Melt

Tuna salad with melted cheddar and fresh tomato slices.

22. Shrimp Po' Boy Extravaganza

Crispy fried shrimp, lettuce, tomato, pickles, and remoulade sauce.

23. Turkey Reuben Classic

Sliced turkey, Swiss cheese, sauerkraut, and Russian dressing.

24. Shrimp Parm Supreme

Fried shrimp, marinara sauce, and melted mozzarella.

25. Buffalo Chicken Blaze

Spicy buffalo chicken, lettuce, tomato, and creamy ranch dressing.

26. Chicken Cordon Bleu Elegance

Grilled chicken breast, ham, Swiss cheese, and Dijon mustard.

27. Buffalo Chicken Ranchero

Crispy chicken tossed in buffalo sauce, with ranch dressing, lettuce, and tomato.

28. Honey Mustard Chicken Delight

Grilled chicken breast, honey mustard sauce, lettuce, and tomato.

29. Pepper Jack Chicken Sizzle

Grilled chicken, spicy pepper jack cheese, jalapeños, and chipotle mayo.

30. Pesto Chicken Perfection

Grilled chicken breast, pesto sauce, roasted red peppers, and mozzarella.

31. Messy Beast

A towering combo of grilled steak, melted cheddar, crispy bacon, sautéed onions, and BBQ sauce.

32. Fresh Mozzarella Gravy

Breaded chicken cutlet with marinara sauce, fresh mozzarella, and grated parmesan.

33. The Classic

Breaded chicken cutlet, fresh mozzarella, roasted peppers, and balsamic glaze.

34. The QC Special

Pastrami, turkey, coleslaw, Swiss cheese, and mustard.

35. The Real Deal

Grilled chicken, pepper jack cheese, fresh tomatoes, red onions, and mayo.

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Vegetarian Hot Options

36. Grilled Veggie Medley

Grilled vegetables and provolone cheese.

37. Eggplant Parm Supreme

Breaded eggplant, marinara sauce, and melted mozzarella.

38. Mushroom Swiss Melt

Sautéed mushrooms and Swiss cheese in a flavorful combo.

39. Spicy Veggie Sizzler

Grilled veggies, pepper jack cheese, lettuce, tomatoes, and chipotle mayo.

40. Caprese Melt

Fresh mozzarella, tomato, basil, and balsamic glaze.

Vegan Hot Options

41. Hummus Veggie Dream

Hummus, cucumber, tomato, and lettuce.

42. Falafel Sensation

Falafel, hummus, lettuce, tomatoes, cucumbers, and tzatziki sauce.

43. Roasted Veggie Wonder

Roasted vegetables with hummus and spinach.

Cold Sandwich Combos

Meat Options

1. Turkey Club Classic

Sliced turkey, crispy bacon, lettuce, tomato, and creamy mayo.

2. Ham & Swiss Harmony

Sliced ham, Swiss cheese, lettuce, tomato, and Dijon mustard.

3. Italian Delight

Genoa salami, capicola, ham, provolone, lettuce, tomato, onion, and Italian dressing.

4. Tuna Salad Sensation

Classic tuna salad, lettuce, tomato, and pickles.

5. Roast Beef & Cheddar Treat

Sliced roast beef, cheddar cheese, lettuce, tomato, and horseradish mayo.

6. Turkey Avocado Bliss

Sliced turkey, avocado, lettuce, tomato, and mayo.

7. BLT Perfection

Bacon, lettuce, tomato, and mayo.

8. Prosciutto Mozzarella Delight

Thinly sliced prosciutto, fresh mozzarella, arugula, and balsamic glaze.

9. Oven Gold Turkey Sensation

Sliced oven-roasted turkey, lettuce, tomato, and honey mustard.

10. American Classic

Ham, turkey, roast beef, Swiss, American cheese, and mayo.

11. Salami & Provolone Delight

Genoa salami, provolone cheese, lettuce, tomato, and Italian dressing.

12. Pepper Turkey Spice

Sliced peppered turkey, lettuce, tomato, and avocado.

13. Chicken Caesar Wrap

Grilled chicken, romaine lettuce, parmesan, and Caesar dressing.

14. Roast Beef & American Combo

Sliced roast beef, American cheese, lettuce, and tomato.

15. Spicy Tuna Twist

Spicy tuna salad, lettuce, tomato, and cucumber.

16. Salsalito Turkey Heat

Salsalito turkey, pepper jack cheese, lettuce, jalapeños, and chipotle mayo.

17. Greek Chicken Wrap

Grilled chicken, feta, olives, lettuce, tomato, and tzatziki.

18. Italian Sub Special

Mortadella, salami, ham, provolone, lettuce, tomato, and Italian dressing.

19. Egg Salad & Bacon Delight

Creamy egg salad, crispy bacon, lettuce, and tomato.

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Cold Sandwich Combos

Meat Options

20. Mozzarella Pesto Marvel

Fresh mozzarella, basil pesto, tomato, and spinach.

21. BBQ Chicken Wrap

Grilled chicken, BBQ sauce, cheddar cheese, lettuce, and tomato.

22. Cold Roast Beef Classic

Sliced roast beef, horseradish mayo, lettuce, and tomato.

23. Turkey Avocado Combo

Sliced turkey, avocado, lettuce, tomato, and mayo.

24. Tuna American Classic

Tuna salad, American cheese, lettuce, and tomato.

25. Roast Chicken Pesto Wrap

Sliced roast chicken, pesto, lettuce, and tomato.

26. Prosciutto Spinach Combo

Prosciutto, fresh spinach, mozzarella, and balsamic glaze.

27. Roast Beef & Muenster Delight

Sliced roast beef, Muenster cheese, lettuce, tomato, and Dijon mustard.

28 Caprese Wonder-

Fresh mozzarella, tomato, basil and balsamic glaze

Vegetarian Cold Options

29. Mediterranean Veggie Fusion

Grilled vegetables, hummus, spinach, and roasted red peppers.

30. Black Bean Salad Wrap

Black bean salad, corn, bell peppers, cilantro, and lime dressing.

31. Avocado & Tomato Delight

Sliced avocado, tomato, and lettuce.

32. Spicy Veggie Crunch

Grilled veggies, pepper jack cheese, lettuce, tomatoes, and chipotle mayo.

Vegan Cold Options

33. Vegan Hummus Wrap - Hummus, cucumber, tomato, and lettuce.

34. Vegan Delight - Grilled vegetables, hummus, spinach,

Lunch/Dinner Packages \$15 Per Person

(25-person MINIMUM)

All Packages include cans of soda and bottled water

1. Southern Comfort Package

Main: Fried Chicken, Pulled Pork

Sides: Mashed Potatoes with Gravy, Collard Greens

Dessert: Oreo Cakes

2. Tex-Mex Fiesta

Main: Chicken Fajitas, Beef Tacos

Sides: Mexican Rice, fried Beans

Dessert: Tres Leches

3. Greek Feast Package

Main: Gyro, Falafel

Sides: Greek Salad

Dessert: Cheesecake

4. BBQ Picnic Package

Main: BBQ Chicken, Hot Dogs

Sides: Bean Salad, Corn Salad

Dessert: Chocolate Brownies

5. Mediterranean Delight Package

Main: Grilled Chicken Shawarma, Falafel

Sides: Hummus and Pita Bread

Dessert: Baklava

6. Asian Fusion Package

Main: General Tso's Chicken, Vegetable Stir-Fry

Sides: Fried Rice

Dessert: Rice Pudding

7. Italian Classics Package

Main: Baked Ziti, Chicken Alfredo

Sides: Garlic Bread, Caesar Salad

Dessert: Tiramisu

8. Indian Spice Package

Main: Chicken Tikka Masala, Chana Masala

Sides: Basmati Rice, Pita Bread

Dessert: Rice Pudding / Ras Malai

9. All-American BBQ Package

Main: BBQ Chicken Wings, Beef Burgers

Sides: Potato Salad, Macaroni Salad

Dessert: Cheesecake

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10. Southwest Flavors Package

Main: Chicken Quesadillas, Carne Asada
Sides: Tortilla Chips with Salsa, Corn Salad
Dessert: Tres Leches Cake

11. Tropical Island Package

Main: Jerk Chicken, Grilled Fish
Sides: Rice and Peas, Grilled Pineapple
Dessert: Coconut Cake

12. Vegetarian Garden Package

Main: Stuffed Bell Peppers, Grilled Portobello Mushrooms
Sides: Quinoa Salad, Roasted Vegetables
Dessert: Fruit Tart

13. Taste of Tuscany Package

Main: Chicken Cacciatore, Eggplant Parmesan
Sides: Black Bean Salad, Roasted Potatoes
Dessert: Tiramisu

14. Texan BBQ Package

Main: Smoked Brisket, BBQ Pulled Chicken
Sides: Coleslaw, Baked Beans
Dessert: Pecan Pie

15. New York Deli Package

Main: Pastrami Sandwiches, Turkey Club Sandwiches
Sides: Potato Chips, Pickle Spears
Dessert: New York Cheesecake

16. Latin Flavor Package

Main: Arroz con Pollo, Pernil (Roast Pork)
Sides: Yuca with Garlic Sauce
Dessert: Flan

17. South American Grill Package

Main: Grilled Steak (Carne Asada), Chicken Empanadas
Sides: Mixed Greens with Avocado
Dessert: Tiramisu or Cheesecake

18. Italian Market Package

Main: Chicken Piccata, Italian Sandwiches
Sides: Caprese Salad
Dessert: Cupcakes

19. Caribbean Flavors Package

Main: Curried Chicken, Jamaican Beef Patties
Sides: Rice and Beans
Dessert: Coconut Cake

20. Mexican Fiesta Package

Main Courses: Chicken Enchiladas, Beef Burritos
Sides: Mexican Street Corn, Black Beans and Rice
Dessert: Flan

Pastas

Meat

Half Tray: \$50 Full Tray: \$95

1. Rigatoni with Sausage and Peppers

Rigatoni pasta with Italian sausage, sautéed bell peppers, and onions in marinara sauce.

Half Tray: \$55 Full Tray: \$105

2. Rigatoni Bolognese

Rigatoni pasta with a rich and meaty tomato-based Bolognese sauce.

3. Chicken Alfredo Penne

Penne pasta in a creamy Alfredo sauce with grilled chicken pieces.

4. Linguine Carbonara

Linguine pasta with crispy pancetta, eggs, Parmesan cheese, and black pepper.

5. Lasagna Bolognese

Layers of lasagna with ground beef, ricotta, and mozzarella in a rich tomato sauce.

6. Penne Chicken Pesto

Penne pasta with grilled chicken, cherry tomatoes, and a creamy pesto sauce.

7. Bowtie Pasta with Chicken Marsala

Bowtie pasta with sautéed chicken breast, mushrooms, and a Marsala wine sauce.

8. Linguine Fra Diavolo

Linguine pasta with shrimp in a spicy tomato sauce.

Seafood

Half Tray: \$55 Full Tray: \$105

1. Linguine with Clam Sauce

Linguine pasta tossed in a garlicky white wine clam sauce.

Half Tray: \$60 Full Tray: \$115

2. Linguine Shrimp Scampi

Linguine pasta with sautéed shrimp in a garlic, lemon, and white wine sauce.

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Vegetarian Pastas

Half Tray: \$45 Full Tray: \$85

1. Penne Vodka

Penne pasta in a rich and creamy tomato-vodka sauce.

2. Linguine Primavera

Linguine pasta with mixed seasonal vegetables sautéed in garlic and olive oil.

3. Eggplant Parmesan Lasagna

Layers of lasagna with breaded eggplant, marinara sauce, and melted mozzarella.

4. Mushroom Truffle Fettuccine

Fettuccine pasta with a creamy truffle sauce and sautéed mushrooms.

5. Four Cheese Stuffed Shells

Jumbo pasta shells filled with ricotta, mozzarella, Parmesan, and gorgonzola, baked in a tomato basil sauce.

Half Tray: \$45 Full Tray: \$85

5. Spinach and Ricotta Stuffed Shells

Jumbo pasta shells filled with spinach and ricotta cheese, baked in marinara sauce.

6. Baked Ziti

Penne pasta mixed with tomato sauce, ricotta, and mozzarella, baked until bubbly and golden.

7. Penne Alfredo

Penne pasta in a rich and creamy Alfredo sauce.

10. Rigatoni with Broccoli, Garlic, and Oil

Rigatoni pasta tossed with garlic, olive oil, and sautéed broccoli.

Half Tray: \$50 Full Tray: \$95

9. Tortellini Alfredo with Broccoli and Sun-Dried Tomatoes

Tortellini pasta in a creamy Alfredo sauce, mixed with sautéed broccoli and sun-dried tomatoes.

Vegan Pastas:

Half Tray: \$40 Full Tray: \$80

1. Penne Arrabbiata

Penne pasta tossed in a spicy tomato sauce with garlic, chili flakes, and fresh basil.

2. Linguine with Garlic and Oil

Linguine pasta lightly coated in a simple yet flavorful sauce of garlic and olive oil.

3. Linguine Vegan Bolognese

Linguine served with a hearty lentil and mushroom-based Bolognese sauce.

4. Penne Vegan Pesto

Penne pasta mixed with a fresh basil, garlic, and olive oil pesto sauce.

MEAT AND VEGGIE ENTREES

Chicken Dishes

	HALF	FULL
Chicken Francese	\$59.00	\$109.00
Chicken Marsala	\$59.00	\$109.00
Chicken Parmigiana	\$59.00	\$109.00
Chicken Cordon Bleu	\$59.00	\$109.00
Chicken Pizzaioli	\$59.00	\$109.00
Chicken Piccata	\$59.00	\$109.00
Vodka Sauce with Mozzarella	\$59.00	\$109.00
Chicken Meatball Teriyaki	\$59.00	\$109.00
Stir-Fry Chicken Teriyaki with String Beans	\$59.00	\$109.00
Grilled Chicken with Grilled Veggies	\$59.00	\$109.00

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Beef Dishes

	HALF	FULL
Sliced Roast Beef with Gravy	\$65.00	\$120.00
Beef Teriyaki with String Beans	\$65.00	\$120.00
Pepper Steak and Onions	\$65.00	\$120.00
Steak Pizzaiola	\$65.00	\$120.00
Meatball parmesan	\$69.00	\$129.00

Eggplant Dishes

	HALF	FULL
Eggplant Parmigiana	\$50.00	\$90.00
Eggplant Melanzane	\$50.00	\$90.00
Eggplant Rollatini	\$55.00	\$99.00
Eggplant Florentine	\$55.00	\$99.00

Pork Dishes

	HALF	FULL
Boneless Pork with Hot Peppers	\$55.00	\$100.00
Sausage and Peppers with Onions	\$55.00	\$100.00
Sausage with Potatoes and Onions	\$55.00	\$100.00
Pork Loin	\$65.00	\$120.00
Pork Marsala	\$65.00	\$120.00
BBQ Spare Ribs	\$65.00	\$120.00

Chinese Food

Entrees

	HALF	FULL
General Tso's Chicken	\$50.00	\$95.00
Orange Chicken	\$50.00	\$95.00
Shrimp Fried Rice	\$50.00	\$95.00
Sweet and Sour Chicken	\$50.00	\$95.00
Beef and Broccoli	\$55.00	\$100.00
Kung Pao Chicken	\$55.00	\$100.00
Vegetable Lo Mein	\$40.00	\$75.00
Vegetable Stir-Fry	\$45.00	\$85.00

Chef's Specials

	HALF	FULL
Taiwanese Beef Noodle Soup	\$69.99	\$139.99
Taiwanese Popcorn Chicken	\$69.99	\$129.99
Three-Cup Chicken	\$69.99	\$139.99
Gua Bao (Pork Belly Buns)	\$79.99	\$149.99
Lu Rou Fan (Braised Pork Rice)	\$59.99	\$119.99
Stinky Tofu	\$49.99	\$99.99
Taiwanese Sticky Rice (You Fan)	\$59.99	\$109.99

Chinese Food Packages (\$14.99 per person)

Choice of Beverage: Regular soda or bottled water

Choice of Dessert: Rice Pudding, Mango Pudding, Fortune Cookies

Classic Chinese Comfort

Main: General Tso's Chicken (crispy chicken with a sweet-spicy sauce, Vegetable Lo Mein** (stir-fried noodles with mixed vegetables)

Side: Steamed White Rice

Chinese Vegetable Feast

Main: Vegetable Stir-Fry (sautéed vegetables in soy sauce), Vegetable Fried Rice

Side: Spring Rolls (vegetarian)

Sweet and Spicy Combo

Main: Sweet and Sour Chicken (crispy chicken in sweet and tangy sauce), Beef and Broccoli (tender beef stir-fried with broccoli)

Side: Egg Rolls

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Halal

Entrees

	HALF	FULL
Aloo Qeema	\$65.00	\$120.00
Chana Masala	\$60.00	\$110.00
Nihari	\$85.00	\$160.00
Chicken Qorma	\$70.00	\$130.00
Chicken Tikka Masala	\$75.00	\$140.00
Chicken Karahi	\$75.00	\$140.00
Goat Karahi	\$85.00	\$160.00
Haleem	\$70.00	\$130.00
Tawa Fish	\$80.00	\$150.00
Shish Kebab (approx. 25 pcs half / 50 pcs full)	\$70.00	\$130.00
Chapli Kebab (approx. 20 pcs half / 40 pcs full)	\$70.00	\$130.00
Fruit Chaat	\$55.00	\$100.00
Samosa Chaat	\$60.00	\$110.00
Chana Chaat	\$55.00	\$100.00
Aloo Samosa (approx. 25 pcs half / 50 pcs full)	\$50.00	\$95.00
Pakora	\$45.00	\$85.00
Chicken Gyro (over rice)	\$70.00	\$130.00
Lamb Gyro (over rice)	\$80.00	\$150.00
Spicy Rice	\$45.00	\$85.00
Veggie Rice	\$45.00	\$85.00
Pasta (Chicken/Beef/Veggie Halal options)	\$60.00	\$110.00
Aloo paratha	\$50.00	\$90.00
Half Tray (approx. 15 pieces)		
Full Tray (approx. 30 pieces)		

Desserts

Individual dessert Item Pricing:

Kheer (per serving)	\$6.00
Kulfi (per piece)	\$4.00
Chai/Kashmiri Chai (per cup)	\$3.00
Regular Lassi (per cup)	\$4.00
Mango Lassi (per cup)	\$5.00

Platter Sizes:

A medium order can serve approximately 8 to 10 people.

A large order can serve around 16 to 20 people.

CATERING MENU

Kosher

Kosher Catering Policy

Kosher-Certified Catering

Catering not available on Jewish holidays

Orders require at least 72 hours' notice (M-F).

20-person minimum required for all catering orders.

For orders under 20 meals, available options are limited to:

Bagels with cream cheese, butter, or jelly
Breakfast Pastries Croissants and muffins
Chef's selection of sandwiches & salads

Breakfast

Challah-Bread French Toast	\$8.99
Fluffy Cheese Omelet with Hash Browns	\$8.99
Egg White Omelet	\$8.99
Plain Omelet	\$7.99
Scrambled Eggs with Potatoes	\$9.99
Home-Style Cheese Blintz	\$9.99
Buttermilk-Style Pancakes	\$7.99
Waffles	\$7.99
Italian-Style Frittata	\$8.99
Fresh Diced Fruit Cup	\$6.99
Yogurt with Fruit	\$9.99
Yogurt with Granola	\$9.99
Lox & Cream Cheese Bagel	\$15.99

Soups

Chicken Soup	\$7.99
Vegetable Soup	\$7.99
Mushroom Soup	\$7.99
Chunky Vegetable Soup	\$7.99

Salads & Plates

Caesar Salad	\$11.99
Grilled Chicken Caesar Salad	\$14.99
Greek Salad	\$13.99
Niçoise Salad	\$12.99
Falafel Plate	\$14.99
Garden Salad	\$12.99
Israeli Salad	\$7.99

Bakery and Pastries

Muffins (Chocolate Chip, Double Chocolate, Blueberry Crumb, Pistachio, Cranberry Nut, Corn)	\$3.99
Croissants	\$3.99
Danish (Cheese, Cinnamon, Chocolate, Flakey)	\$3.99
Black & White Cookie	\$3.99
Cupcakes (Vanilla, Chocolate, Seasonal)	\$4.99
Donuts (Plain, Jelly, Custard)	\$3.99
Brownies	\$4.99
Cheesecake Slice	\$6.99
Tiramisu Slice	\$4.99

Wraps & Sandwiches

(Available only in the Assorted Sandwiches Catering Package)

Grilled Vegetable Wrap	\$11.99
Falafel Wrap	\$13.99
Classic Turkey Wrap	\$12.99
Pastrami Wrap	\$14.99
Corned Beef Wrap	\$14.99
Chicken Caesar Wrap	\$12.99
Schnitzel Kaiser Sandwich	\$13.99
Grilled Chicken Kaiser Roll	\$12.99
Roast Beef Baguette	\$15.99
Pastrami Kaiser Sandwich	\$14.99
Muenster Cheese Sandwich	\$14.99
Tuna Salad Sandwich	\$10.99

Hot Lunch & Dinner

Baked Ziti	\$15.99
Eggplant Parmesan	\$15.99
Macaroni & Cheese	\$12.99
Cheese Ravioli with Vegetables	\$12.99
Stuffed Shells with Vegetables	\$14.99
Salmon with Potatoes & Carrots	\$18.99
Chicken Marsala with Vegetables & Rice Pilaf	\$18.99
Braised Beef Brisket with Vegetables & Rice Pilaf	\$20.99
Roasted Chicken Leg with Vegetables	\$13.99
Grilled Chicken with Mashed Potatoes	\$17.99
Tilapia in Creole Sauce with Rice Pilaf	\$18.99
Vegetarian Chicken Cacciatore with Rice	\$12.99
Teriyaki Tofu with Vegetables	\$11.99

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Beverages

Bottled Water	\$1.50
Juices	\$2.50
Iced Tea	\$2.50
Sodas	\$1.50
Regular Coffee	\$3.00
Decaf Coffee	\$3.00
Tea Assortment	\$1.50
Hot Chocolate	\$3.00

Alcohol/Wine

Salad

	MEDIUM	FULL
Greek Salad	\$50.00	\$80.00
Ranch Salad	\$60.00	\$90.00
Caesar Salad	\$50.00	\$80.00

Dessert & Bakery Selection

Platter Sizes:

- Large: Feeds 20-25 people
- Medium: Feeds 10-12 people

	MEDIUM	LARGE
Assorted Pastry Platters	\$50.00	\$80.00
Cookie Platters	\$50.00	\$80.00
Brownies	\$50.00	\$80.00

Cakes
(client's preference)

Cakes available:

Carrot Cake
Strawberry Shortcake
Oreo Cake
Coconut Cake
Tiramisu Cake
Tres Leches Cake
Mango Mousse Cake
Pineapple Cake
Black Forest Cake
Red Velvet Cake

Special Offer

\$15 Lunchboxes

Includes:

Sandwich, Drink

Choice of Cookie or Chips

Special Offer

\$17 Lunchboxes

Includes:

Wraps, Drink

Choice of Cookie or Chips

CATERING MENU

Catering Policies & Guidelines

Ordering

Standard Orders: Minimum 48 hours' notice
Large Events / Special Menus / Custom Requests:
Minimum 4 days' advance notice

For Monday orders, please ensure the order is finalized
and confirmed by Friday.

All Orders Must Include the Following Catering
Information

Event Date:

Delivery Time:

Delivery Location:

Contact Person / Phone Number:

Guest Count:

Delivery Windows (Store Operation)

Cancellation Policy

Any cancellations made without at least 72 hours'
notice will be subject to a cancellation fee.

Payments

Via PO, please submit a copy prior to your event so we
can proceed with processing your catering request.

Cash

Credit Cards

Checks – If paying by check, please hand it directly at
the time of payment rather than mailing it.

CUNYBuy

Dietary Accommodations

Dietary accommodations (including gluten-free,
vegan, vegetarian, kosher, halal, etc.) are available to
meet various dietary preferences, religious
considerations, and budgetary constraints.

Please call or email us to inquire about available
options.