

CATERING MENU

BREAKFAST MENU

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

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

N.Y.E. Bagel Bonanza – \$4.99

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

Smoked Seafood Platter – \$15.99

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

Omelette Extravaganza – \$9.99

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 (Pancakes, eggs, sausage, bacon, toast, coffee, OJ, butter, syrup)+ bagels w/ cream cheese, butter & pastries

Southwestern Sunrise – \$9.99

Breakfast burritos, spicy home fries, salsa

Taco Sunrise – \$9.99

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

Farmer's Market Fresh – \$10.99

Fruit, parfait, fresh OJ

Brunch – \$13.99

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

French Breakfast – \$8.99

Croissants, chocolate pastries, Danishes, fruit

Vegan Breakfast – \$9.99

Tofu scramble, vegan sausage, fresh fruits, OJ

Garden Fresh Morning – \$13.99

Veggie Omelette, parfaits, juice, fresh fruit & toast

Bodega Burritos – \$9.99

Breakfast burritos w/ side salsa & sour cream

Add ons:

Add Coffee – \$3.00

Add Orange Juice – \$3.50

Add Water – \$1.50

Add Fruit/Parfait – \$4.99

Add Home Fries – \$2.00

Add Tater Tots – \$2.99

Add pastries – \$2.50

CATERING MENU

APPETIZERS & HORS D'OEUVRES

Sizes:

- Full: Feeds 20–25 people
- Half: Feeds 10–12 people

	HALF	FULL
Antipasto	\$85.00	\$125.00
Meat and cheese platter	\$85.00	\$125.00
Quiche and assort. 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
Potato Croquettes	\$50.00	\$80.00
Mac and cheese bites	\$55.00	\$90.00
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
Ciliegine Platter	\$70.00	\$110.00
Empanadas	\$45 per dozen	

Fruit Platters

- Medium (Feeds 10–15) – \$75.00
Large (Feeds 25–30) – \$115.00

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 +\$2.99

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 +\$2.99

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

4. Reuben Revival

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

5. Buffalo Chicken Inferno

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

6. Bacon Ranch Chicken Bliss

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

7. Sausage & Peppers Fiesta

Grilled Italian sausage with saut ed peppers and onions.

8. Turkey Cheddar Melt

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

CATERING MENU

Meat Options

9. Honey Turkey Delight

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

10. Steakhouse Melt

Sliced steak, provolone cheese, and sautéed mushrooms.

11. Chicken Philly Zinger

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

12. Provolone Roast Beef Melt

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

13. BBQ Chicken Delight

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

14. Chicken Fajita Fiesta

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

15. Meat Lovers Medley

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

16. Spicy Chicken Kicker

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

17. Classic Tuna Melt

Tuna salad with melted cheddar and fresh tomato slices.

18. Turkey Reuben Classic

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

19. Buffalo Chicken Blaze

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

20. Honey Mustard Chicken Delight

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

21. Pepper Jack Chicken Sizzle

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

22. Pesto Chicken Perfection

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

23. Fresh Mozzarella Gravy

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

24. The Classic

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

Vegetarian Hot Options

25. Grilled Veggie Medley

Grilled vegetables and provolone cheese.

26. Eggplant Parm Supreme

Breaded eggplant, marinara sauce, and melted mozzarella.

27. Mushroom Swiss Melt

Sautéed mushrooms and Swiss cheese in a flavorful combo.

28. Spicy Veggie Sizzler

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

29. Caprese Melt

Fresh mozzarella, tomato, basil, and balsamic glaze.

Vegan Hot Options

30. Hummus Veggie Dream

Hummus, cucumber, tomato, and lettuce.

31. Falafel Sensation

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

32. Roasted Veggie Wonder

Roasted vegetables with hummus and spinach.

CATERING MENU

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. Oven Gold Turkey Sensation

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

9. American Classic

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

10. Chicken Caesar Wrap

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

11. Roast Beef & American Combo

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

12. Greek Chicken Wrap

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

13. Italian Sub Special

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

14. Mozzarella Pesto Marvel

Fresh mozzarella, basil pesto, tomato, and spinach.

15. BBQ Chicken Wrap

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

16. Cold Roast Beef Classic

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

17. Turkey Avocado Combo

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

18. Tuna American Classic

Tuna salad, American cheese, lettuce, and tomato.

19. Roast Chicken Pesto Wrap

Sliced roast chicken, pesto, lettuce, and tomato.

20. Roast Beef & Muenster Delight

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

21 Caprese Wonder-

Fresh mozzarella, tomato, basil and balsamic glaze

Vegetarian Cold Options

22. Mediterranean Veggie Fusion

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

23. Black Bean Salad Wrap

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

Vegan Cold Options

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

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

CATERING MENU

Lunch/Dinner Packages

(25-person MINIMUM)

All Packages include cans of soda and bottled water

1. Southern Comfort Package \$17.99 per person

Main: Fried Chicken, Pulled Pork
Sides: Mashed Potatoes with Gravy, Corn Bread
Dessert: Apple Pie

2. Tex-Mex Fiesta \$17.99 per person

Main: Chicken Fajitas, Beef Tacos
Sides: Mexican Rice, fried Beans
Dessert: Tres Leches

3. Greek Feast Package \$16.99 per person

Main: Chicken Gyro, Falafel
Sides: Greek Salad
Dessert: Baklava

4. Mediterranean Delight Package \$16.99 per person

Main: Grilled Chicken Shawarma, Falafel
Sides: Hummus and Pita Bread
Dessert: Baklava

5. Asian Fusion Package \$16.99 per person

Main: General Tso's Chicken, Vegetable Stir-Fry
Sides: Fried Rice
Dessert: TBD

6. Italian Classics Package \$16.99 per person

Main: Baked Ziti, Chicken Alfredo
Sides: Garlic Bread, Caesar Salad
Dessert: Tiramisu

7. Indian Spice Package \$16.99 per person

Main: Chicken Tikka Masala, Chana Masala
Sides: Basmati Rice, Pita Bread
Dessert: Ras Malai

8. Southwest Flavors Package \$16.99 per person

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

9. Vegetarian Garden Package \$15.00 per person

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

10. Taste of Tuscany Package \$15.00 per person

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

11. New York Deli Package \$15.00 per person

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

12. Latin Flavor Package \$17.99 per person

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

13. South American Grill Package \$16 per person

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

14. Caribbean Flavors Package \$16.99 per person

Main: Curried Chicken, Jamaican Beef Patties
Sides: Rice and Peas
Dessert: Flan

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

Classic Chinese Comfort \$15.00 per person

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 \$15.00 per person

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

Sweet and Spicy Combo \$15.00 per person

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

CATERING MENU

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. Lasagna Bolognese

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

5. Penne Chicken Pesto

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

6. Bowtie Pasta with Chicken Marsala

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

Vegan Pasta

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

1. Penne Arrabbiata

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

Vegetarian Pastas

Half Tray: \$55

Full Tray: \$99

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. Four Cheese Stuffed Shells

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

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.

8. Rigatoni with Broccoli, Garlic, and Oil

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

9. Tortellini Alfredo with Broccoli and Sun-Dried Tomatoes

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

2. Linguine with Garlic and Oil

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

3. Penne Vegan Pesto

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

CATERING MENU

MEAT AND VEGGIE ENTREES

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 Rollatini	\$55.00	\$99.00
Eggplant Florentine	\$55.00	\$99.00

Pork Dishes

	HALF	FULL
Pork Loin	\$65.00	\$120.00
BBQ Spare Ribs	\$65.00	\$120.00

Chicken Dishes

	HALF	FULL
Chicken Francese	\$60.00	\$110.00
Chicken Marsala	\$60.00	\$110.00
Chicken Parmigiana	\$60.00	\$110.00
Chicken Piccata	\$60.00	\$110.00
Vodka Sauce with Mozzarella	\$60.00	\$110.00
Stir-Fry Chicken Teriyaki with String Beans	\$60.00	\$110.00
Grilled Chicken with Grilled Veggies	\$60.00	\$110.00

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
Taiwanese Sticky Rice (You Fan)	\$59.99	\$109.99

Chinese Food Entrees

	HALF	FULL
General Tso's Chicken	\$65.00	\$120.00
Orange Chicken	\$65.00	\$120.00
Shrimp Fried Rice	\$65.00	\$120.00
Sweet and Sour Chicken	\$65.00	\$120.00
Beef and Broccoli	\$65.00	\$120.00
Kung Pao Chicken	\$65.00	\$120.00
Vegetable Lo Mein	\$65.00	\$100.00
Vegetable Stir-Fry	\$65.00	\$100.00

CATERING MENU

South Asian

Entrees

	HALF	FULL
Aloo Qeema	\$65.00	\$120.00
Chana Masala	\$60.00	\$110.00
Chicken Biryani	\$70.00	\$130.00
Chicken Qorma	\$70.00	\$130.00
Chicken Tikka Masala	\$75.00	\$140.00
Butter Chicken	\$75.00	\$140.00
Chicken Karahi	\$75.00	\$140.00
Tawa Fish	\$80.00	\$150.00
Samosa Chaat	\$70.00	\$130.00
Chana Chaat	\$60.00	\$110.00
Pakora	\$55.00	\$100.00
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
Shish Kebab (approx. 25 pcs half /50 pcs full)	\$70.00	\$130.00
Aloo Samosa (approx. 25 pcs half / 50 pcs full)	\$50.00	\$95.00
Aloo paratha		
Half Tray (approx. 15 pieces)	\$60.00	\$110.00
Full Tray (approx. 30 pieces)	\$50.00	\$90.00

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

Halal Option: Any chicken or beef dish on the menu can be prepared halal upon request.

- Add \$10 per tray for halal entrées.
- Add \$2 per sandwich for halal sandwich selections.

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	\$9.99
Fluffy Cheese Omelet with Hash Browns	\$9.99
Egg White Omelet	\$9.99
Plain Omelet	\$8.99
Scrambled Eggs with Potatoes	\$10.99
Home-Style Cheese Blintz	\$10.99
Buttermilk-Style Pancakes	\$8.99
Waffles	\$8.99
Italian-Style Frittata	\$9.99
Fresh Diced Fruit Cup	\$7.99
Yogurt with Fruit	\$10.99
Yogurt with Granola	\$10.99
Lox & Cream Cheese Bagel	\$16.99

Soups

Chicken Soup	\$8.99
Vegetable Soup	\$8.99
Mushroom Soup	\$8.99
Chunky Vegetable Soup	\$8.99

Salads & Plates

Caesar Salad	\$12.99
Grilled Chicken Caesar Salad	\$15.99
Greek Salad	\$14.99
Niçoise Salad	\$13.99
Falafel Plate	\$15.99
Garden Salad	\$13.99
Israeli Salad	\$8.99

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	\$16.99
Eggplant Parmesan	\$16.99
Macaroni & Cheese	\$13.99
Cheese Ravioli with Vegetables	\$13.99
Stuffed Shells with Vegetables	\$15.99
Salmon with Potatoes & Carrots	\$19.99
Chicken Marsala with Vegetables & Rice Pilaf	\$19.99
Braised Beef Brisket with Vegetables & Rice Pilaf	\$21.99
Roasted Chicken Leg with Vegetables	\$14.99
Grilled Chicken with Mashed Potatoes	\$18.99
Tilapia in Creole Sauce with Rice Pilaf	\$19.99
Vegetarian Chicken Cacciatore with Rice	\$13.99
Teriyaki Tofu with Vegetables	\$12.99

CATERING MENU

Beverages

Bottled Water	\$1.50
Juices	\$3.50
Iced Tea	\$2.50
Sodas	\$1.50
Seltzer	\$3.00
Regular Coffee	\$3.00
Decaf Coffee	\$3.00
Hot Tea Assortment	\$2.50
Hot Chocolate	\$3.00

Alcohol/Wine TBD

Salad

	MEDIUM	FULL
Greek Salad	\$50.00	\$80.00
Mixed Green Salad	\$60.00	\$90.00
Caesar Salad	\$50.00	\$80.00

Special Offer

\$15 Lunchboxes

Includes:

Sandwich, Drink

Choice of Cookie or Chips

Special Offer

\$17 Lunchboxes

Includes:

Wraps, Drink

Choice of Cookie or Chips

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
Bagel with Cream Cheese, Butter, and Jelly	\$50.00	\$80.00

Cakes

(client's preference)

Cakes available:

Carrot Cake
Tiramisu Cake
Tres Leches Cake
Pineapple Cake
Red Velvet Cake
Cheesecake
Cookies and Cream
Flan

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 Thursday.

All Orders Must Include the Following Catering
Information

Event Date:

Delivery Time:

Delivery Location:

Contact Person / Phone Number:

Guest Count:

Delivery Windows (Store Operation)

Catering policy requires a minimum order of \$100.

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

ACH

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

CUNYBuy

College Foundation

RF CUNY

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.