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INTRODUCTION

Catering Services at the New School University are provided by Culinart, Inc. Catering is available for breakfast, lunch, dinner, meetings, conferences, special occasions, and no frill events. Each event can be customized to fit your needs as well as your budget. This brochure offers descriptions of various menus and food items. Use it as a resource when planning an event.

Food substitutions are available for most menus featured in this brochure.

HOW TO ORDER

The Dining Services Director coordinates arrangements for all events and can offer suggestions regarding menu. A Catering Contract must be completed and authorized for each event. Each contract must designate time, location, number of guests, and other pertinent information. An authorized signature and departmental budget number must also be provided. For events requiring special setups or menus, it may be useful to meet with the Dining Services Director before submitting the Contract. Catering Contracts are available through the Supply Department in the 55 West 13th Street building, ext.5302.

From time to time it may become necessary to make menu changes after the Contract has been submitted. Such changes will only be made due to circumstances beyond the control of Dining Services. The department’s contact person will be advised in advance.

MINIMUM ORDERING TIME

In order to provide the best possible service, functions should be booked with as much advance notice as possible. Dining Services may not be able to accommodate requests that are received less than two (2) working days prior to the event. The number of guests must also be confirmed (5) days prior to the event. Special events require 1-2 weeks notice.

CANCELLATION

Forty-eight (48) hour notification to the Dining Services Director of a cancellation is required to avoid incurring costs for food and labor purchased in advance.

COFFEE SERVICE

Coffee service is available at any time of day. All prices include complete paper service, delivery and set-up. Miniatures are available for an additional \$0.75 per person.

Coffee, Tea, Decaf	\$1.00/person
Includes: sugar, creamer, napkins, stirrers	
Starbucks Coffee House blend, Decaf House blend	\$1.70/person
Bagels, Rolls & Assorted Donuts	\$2.15/person
W/Butter or Cream Cheese	
All Natural Muffins, Scones & Danish	\$3.25/person
Gourmet Yogurt loaf, Yogurt Muffins, Fat Free Muffins	\$3.45/person

You may include the following items in your order for an additional charge:

Flavored Cream Cheese	\$1.00/person
(Walnut Raisin, Vegetable, Strawberry or Nova Scotia Salmon)	
Assorted Herbal Tea	\$0.75/person
Fresh Orange Juice or Other Juices	\$1.00/person
Bottled Water, Canned Soda	\$1.00/person
Sparkling Water	\$1.25/person
Platter of Seasonal Fresh Fruits & Berries	
w/Yogurt Sauce	
Snapple Bottle	\$1.50/person
Fresh Samantha Juices	\$3.25/bottle

BREAKFAST

Buffet #1

Fresh Orange Juice
Scrambled Eggs w/ Chives
Home Fried Potatoes
Country Sausage or Bacon
Rolls & Bagels w/ Butter
Coffee, Tea, Decaf
\$5.50/person (Served with Miniature Danish - \$6.25/person)
minimum 20 people

Buffet #2

Natural Juice Bar
Cold Cereal Bar w/ Granola, Raisins, & Honey
Omelets (Made to Order)*
Danish & Brioche
Coffee, Tea, Decaf
\$9.25/person

*Plus \$85.00 for service

Buffet #3

Natural Juice Bar
Platter of Nova Scotia Salmon w/Thinly Sliced Onions & Capers, Tomatoes & Green Peppers
Assorted Fresh Bakery Basket
Coffee, Tea, Decaf
\$10.25/person
minimum 15 people

LUNCHEON

BOX LUNCHESES

Box Lunch #1

Choice of Turkey Breast, Ham & Cheese, Tuna Salad or Roasted Eggplant & Tomato on a Kaiser Roll, Croissant or in a Wrap
Bag of Potato Chips
Cookie or Whole Fresh Fruit
Can Soda or Bottled Water
\$6.25/person

Box Lunch #2

Boneless Breast of Chicken on a Health Roll w/Lettuce, Tomatoes and Honey Mustard
California Turkey Wrap
Roasted Portabella Mushroom with Balsamic Vinaigrette on Foccacia
Side dish of Pasta Salad
Assorted Gourmet Brownie
Can Soda & Bottled Water
\$7.75/person

PLATTERS

Decorated Sandwich Platter

Fresh Turkey Breast, Country Ham & Swiss or American Cheese, Tuna Salad, Roasted Garden Vegetables served on Kaiser Rolls, Croissants & Assorted Wraps
Pasta Primavera Salad
Relish Tray (Lettuce, Tomatoes, Olives, Pickles, Mustard & Mayonnaise)
Bowl of Chips
\$8.45/person

Gourmet Sandwich Platter

Assortment of Four Different Sandwiches (Select from Our Gourmet Sandwich List)
Choice of Two Salads
Gourmet Brownie & Cookie Tray
Coffee, Tea, Decaf or Soda & Bottled Water
\$12.95/person

Gourmet Sandwiches:

- Ask about our daily specialty sandwiches for that day
- Rare Roast Beef w/ Caramelized Onions, Horseradish Mayo on Black Russian Bread
- Smoked Turkey & Jarlsberg Cheese w/Herb Mayonnaise on Sourdough Baguette
- Black Forest Ham & Brie w/Honey Mustard on a Health Baguette
- Vegetable Tuna Salad with lettuce & tomatoes in a Sundried Tomato Wrap
- Marinated Grilled Chicken Breast w/Roasted Peppers, Roasted Eggplant & Balsamic Vinaigrette on Baguette
- Shrimp Salad w/Fresh Dill, Green Leaf Lettuce & Tomatoes in a Pita Pocket
- Prosciutto w/Fresh Mozzarella, Sun Dried Tomatoes & Olive Oil on a Ciabatta Roll
- Smoked Norwegian Salmon w/Cream Cheese, Sautéed Bermuda Onion & Tomatoes on a Sliced Boule
- Genoa Salami, Italian Spiced Ham, Pepperoni w/Provolone Cheese, Roasted Red Peppers & on a Semolina Hero
- Turkey Breast, Guacamole, Tomatoes, Romaine Lettuce, Alfalfa Sprout in a Gourmet Wrap
- Chicken Caesar wrap with Romaine Lettuce, Tomato, Parmesan Cheese and Creamy Caesar Dressing
- Smoked Turkey w/Cheddar Cheese, Sliced Apple & Honey Mustard on Multi-Grain Bread
- Curried Tuna with Chopped Walnuts and Raisins in a herb wrap
- Citrus Jerk Chicken with Curried Mayo, Lettuce, Tomato on Health Bread

Vegetarian Selection

- Grilled Vegetable with Feta Cheese, Roasted Red Peppers, on Focaccia
- Marinated Portabella Mushroom, Roasted Red Peppers, Grilled Eggplant on a Sourdough Baguette
- Fresh Mozzarella, Grilled Eggplant, Roasted Tomato, Fresh Basil on Homemade Focaccia
- Fresh Mozzarella Cheese, Tomatoes, Fresh Basil & Olive Oil on a Geneva Baguette

Gourmet Salads

- Wheatberry & Barley Salad
- Marinated Mushrooms
- Classic Spinach Salad
- German Potato Salad
- Israeli Cous Cous Salad
- Wild Rice Salad
- Caesar Salad
- Roasted Garden Vegetable
- Cold Spicy Sesame Noodle
- Pasta Primavera
- Tortellini with Pesto, Broccoli, & Sundried Tomatoes
- Penne with Sun Dried Tomatoes, Fresh Basil & Balsamic Vinaigrette
- Mesculin Greens with Balsamic Mustard Vinaigrette
- Asparagus Dijonnaise (In Season)
- Tomato, Mozzarella & Fresh Basil with Virgin Olive Oil
- Rosemary Roasted New Potatoes
- Endive, Apples & Toasted Walnuts with Walnut Oil Vinaigrette
- Sliced Seasonal Fruit
- Marinated Grilled Tofu Salad

Deli Luncheon Platter

Roast Beef, Turkey Breast, Country Style Ham, Swiss Cheese, American Cheese, Tuna Salad or Egg Salad
Pasta Primavera Salad
Fresh Bread Basket
Condiment Tray
Fresh Fruit Salad
Assorted Cookies
Coffee, Tea, Decaf
\$9.75/person

Hero By The Foot

Choice of:

Italian Hero

Ham, Genoa Salami, Pepperoni, Provolone Cheese, Tomatoes, Lettuce, Pimentos, Oregano, Oil & Vinegar

American Hero

Roast Beef, Turkey Breast, Ham, American Cheese, Lettuce, Tomatoes, Choice of Dressing

Vegetarian Hero

Roasted Vegetable with Alfalfa Sprouts, Lettuce, & Guacamole

Vegetable Tuna Hero

Tuna with Shredded Zucchini, Carrots, Dill Mayo & Lettuce

Each Hero is served with Red Potato Salad & Chips

\$63.25 per 3-foot hero (serves 12-15)

BUFFETS

Buffet #1

Served as Room Temperature Platters

Choice of:

Roasted Fresh Turkey Breast w/Cranberry Relish

Sliced Filet of Beef w/Horseradish Sauce

Boneless Breast of Chicken w/Tri-Color Peppers & Cashews

All White Tuna Chunks w/ Crudite

Penne w/Sun Dried Tomatoes & Balsamic Vinaigrette

Tossed Green Salad

A Selection of Rolls & Whole Grain Breads w/Butter

Assorted Gourmet Cookies & Brownies

Coffee, Tea, Decaf or Assorted Cold Beverages

\$20.95/person

Buffet #2

Cold Sliced Filet of Beef w/Remoulade Sauce

Decorated Cold Poached Salmon w/Dill Sauce

Salad of Mixed Fields Greens with Herb Vinaigrette

Wild Rice Salad with Confetti Peppers

Marinated Grilled Vegetables

A Selection of Rolls & Whole Grain Breads w/Butter

Italian Miniature Pastry or Gourmet Cake selection

Coffee, Tea, Decaf or Cold Beverages

\$21.95/person

Formal Luncheons or Dinners

The following menus represent suggested samples. Please call our Dining Services Director to arrange for specific requests

Spring Menu

Soup

Cream of Asparagus with Morels

Appetizer

Assiago and Spinach Gnocchi or Bibb Lettuce, Endive and Watercress Salad

Entrees

Grilled Baby Chicken with Haricot Beans and Yukon Gold Potatoes or

Pepper Crusted Rack of Lamb with Glazed Miniature Vegetables or

Caribbean Bouillabaisse with Garlic Croutons

Dessert

Strawberry Napoleon

Gourmet Coffee Service

\$30.95/person

Summer Menu

Soup

Three Bean Gazpacho

Appetizers

Vine Ripened Tomatoes with Basil Marinated Fresh Mozzarella or Mesclun Greens in

Raspberry Vinaigrette

Entrees

Grilled Squab Breast w/ Spinach Fettuccini or

Beef Medallions with Ancho Chili Sauce or

Chilean Sea Bass with Roasted Leeks and Saffron Broth

Dessert

Frozen Mango Soufflé' with Passion Fruit Coulis

\$31.95

Fall Menu

Soup

Butternut Squash Puree with Apples

Appetizers

Napa Valley Lentil Salad or Salad of Autumn-Hued Lettuces with Hazelnut Dressing

Entrees

Turkey Breast Roulades filled with Caramelized Root Vegetables or

Loin of Venison with Pear Chutney or

Grilled Red Snapper with Provencal Pasta and Aioli Sauce

Dessert

Pumpkin Cheesecake with Crackling Spice Glaze

Gourmet Coffee Service

\$34.95/person

Winter Menu

Soup

Kuumba Vegetable Gumbo

Appetizer

Warm Salad Lamb and White Beans or Romaine Lettuce with Crisp Root Vegetable

Julienne

Entrees

Roasted Long Island Duckling with Garlic Mashed Potatoes or

Tournedos of Beef with Roquefort Cheese and Anna Potatoes or

Choucroute of Seafood

Dessert

Chocolate Terrine with Pomegranate Coulis

Gourmet Coffee Service

\$33.95/person

Delicious Moments Ala Carte Entrée Specialties Hot & Cold Entrees served in individual trays

Beef & Pork Entrees

Tray for 20-25 people

- Italian Meatballs w/Red Sauce \$75.00
- Roast Beef w/Gravy \$90.00
- Pepper Steak w/ White Rice \$90.00
- Sautéed Beef & Broccoli \$100.00
- Sausage & Peppers \$90.00
- Honey Glazed Virginia Ham \$100.00
- Oriental Spareribs \$110.00
- Beef Teriyaki \$100.00
- Beef Stroganoff \$115.00
- Stuffed Meatloaf \$90.00

Pasta Entrees

- Cavetelli & Broccoli w/Garlic & Oil \$75.00
- Penne w/Artichoke, Sundried Tomato, & White Wine Sauce \$75.00
- Baked Ziti \$55.00
- Pasta Primavera \$55.00
- Vegetable Lasagna \$90.00
- Tortellini Alfredo \$65.00
- Thai Sesame Noodles \$50.00
- Soba Noodles with Ginger Sauce \$70.00
- Pasta w/ sauce (choice of pasta & sauce) \$75.00

Poultry

Tray for 20-25 people

- Boneless Chicken & Rice w/Mushrooms \$115.00
- Chicken Parmigiana \$115.00
- Chicken Piccata, Marsala, Franchese' \$120.00
- Hawaiian Chicken \$115.00
- Hot & Spicy Chicken \$115.00
- Sesame Chicken Strips w/honey mustard \$90.00
- Fresh Turkey Breast w/Gravy \$115.00
- Jerk Chicken \$105.00
- Arroz con Pollo \$105.00
- Grilled Chicken with choice of sauce:
Teriyaki, BBQ, Balsamic Herb, Honey Mustard \$115.00
- Fried Chicken \$105.00

Seafood

- Fried Cod Fish \$105.00
- Grilled or Poached Salmon \$125.00
- Shrimp Scampi \$195.00
- Blacked Cat Fish \$150.00
- Seafood Fra Diavlo \$140.00
- Sole Almondine \$165.00

Vegetarian

- Stir Fried Vegetables w/ Tofu \$55.00
- Eggplant Parmigiana \$75.00
- Rice and Vegetables \$45.00
- Rosemary Roasted New Potatoes \$40.00
- Rice Pilaf \$40.00
- Grilled Vegetables \$55.00
- Baked Macaroni and Cheese \$45.00

*Salads see Ala Carte Menu & Pricing

AFTERNOON SERVICES

International Cheese & Fruit Display

An Assortment of Four Selected Imported Cheeses, Garnished with Exotic Fresh Fruit & Assorted Crackers
\$5.00/person

Enhanced display with Assorted dried sausage and smoked meats, olives, dried fruits and assorted gourmet flat breads
\$1.50/person

Crudite

A lavish display of Fresh Vegetables & Gourmet Dip arranged in a Wicker Basket
\$3.10/person

Mediterranean Platter

A selection of Hummus, Baba Kanoush, Stuffed Grape Leaves, Feta Cheese, Kalamata Olives-Bread Basket included
\$8.25/person

Fruit

A colorful variety of the Freshest, Ripest Seasonal Fruit sliced & artfully arranged
\$3.75/person

Gourmet Dip Platter

Choice of:

- Sundried Tomato & Gorgonzola Cheese
- Spinach & Artichoke
- Black Bean & Onion

All served with assortment of Croustades
\$4.00/person

Assorted Finger Sandwiches

A Delectable Selection of Elegant fillings to Include:

- Roast Beef, Watercress w/Honey Mustard,
- Turkey Breast w/Herb Mayonnaise, Ham & Brie,
- Tuna Salad, or Fresh Mozzarella ,tomato & Basil on Miniature Croissants, French Baguettes & Health Breads

\$5.10/person

Antipasto Platter

Three Italian Meats, Smoked Turkey w/Provolone Cheese, Served with Garnishes such as Roasted Peppers, Artichoke Hearts, Olives, Fresh Mozzarella & Marinated Mushrooms Sliced Baguettes included
\$7.00/person

Sushi Platter

An enticing display of vegetable and seafood sushi, accompanied with soy sauce, wasabi, & pickled ginger
\$7.00/person

HORS D'OEUVRES

Pricing based on number of guests and final selections.
See our Dining Director for details

Cold Selections

- Fresh Melon wrapped w/Prosciutto
- Boursin Cheese on Garlic Toast
- Celery Stuffed w/Roquefort Mousse
- Prosciutto wrapped around Sun Dried Tomatoes & Mozzarella
- Smoked Salmon on Black Bread w/Dill Butter
- Mini Biscuit filled w/Black Forest Ham & Spicy Mustard
- Poached Shrimp w/Sun Dried Tomato Mousse
- Asparagus Spears w/Rare Roast Beef or Prosciutto
- Red Bliss Potatoes w/Sour Cream & Caviar
- Mozzarella w/Tomato & Fresh Basil Bruschetta
- Endive Leaves filled w/Crab Meat
- Rare Sliced Beef on Black Bread w/Horseradish Mustard
- Smoked Salmon Rosettes on Cucumbers
- Thai Chicken Salad on a Crustade
- Mozzarella & Sundried Tomato Tartlet
- Smoked Salmon Mousse, Walnut Mousse, Sun Dried Tomato Mousse
- Marinated Shrimp wrapped in Snow Pea w/Pineapple Salsa
- Black Olives stuffed w/Brie
- Peppered Tenderloin on Herb Crostini
- Cherry Tomato, Fresh Mozzarella, Black Olive Skewer

Hot Selections

- Sesame Chicken Fingers
- Rumaki
- Sesame Fried Shrimp
- Scallops wrapped in Bacon
- Assorted Tempura Vegetables
- Mini Gourmet Pizza
- Assortment of Mini Quiches
- Chicken Brochette
- Spanakopitas
- Potato Pancake with Scallion & Hoisin Sauce
- Mushrooms stuffed with Sausage & Fennel
- Spicy Buffalo Wings
- Cocktail Franks in a Blanket
- Cocktail Egg Rolls
- Crab Cakes
- Quesadilla
- Grilled Marinated Shrimp

Continued on next page

- Jalepeno Cheese Poppers
- Lemon Rosemary Wings
- Beef Satay w/Peanut Dipping Sauce
- Grilled Pineapple wrapped in Bacon
- Fried Ravioli with Ginger Sauce
- Hot & Spicy Wontons
- Mini Beef Wellington's
- Marinated Grilled Vegetable Skewer
- Herbed Seafood Salad in a Artichoke Bottom
- Polenta Triangles w/Wild Mushroom & Pine Nuts
- Jamaican Beef Patty
- Sweet & Sour Meatballs

SPECIALTY THEMES & RECEPTIONS

Pricing for receptions vary depending on the number of guests & final menu.

Raw Bar Selection

Clams on the Half Shell or Jumbo Gulf Shrimp served w/Fresh Lemon Wedges & Cocktail Sauce

Pate & Terrine Table

Selection of Pates & Mousses artfully arranged w/Cornichons & Kalamata Olives - Bread Basket included

Fresh Pasta Station

Cheese Tortellini, Rigatoni & Mostaccioli

Complimented by Choice of:

- Chunky fresh Plum Tomato, Alfredo & Pesto Sauce
- Grated Parmesan & Fresh Black Pepper
- Gourmet selection of Breads

Carving Selection

- Filet of Beef w/Horseradish Sauce
- Roast Turkey Breast w/Cranberry Relish
- Baked Virginia Ham w/Honey Mustard
- Poached Atlantic Salmon w/Dill Sauce

Stir Fry Station

Chicken, Beef, Tofu or Shrimp with:

Fresh Broccoli Florets, Chinese Cabbage, Pea Pods, Water Chestnuts
Celery cooked crisp & flavored w/Ginger & Soy Sauce

Sushi & Sashimi Table

Assorted Sushi & Sashimi presented on silver trays
Served w/Soy Sauce, Wasabi & Chopsticks

BAKERY, SNACKS & SALADS

Assorted Canned Soda, Bottled Water & Gourmet Cookies
\$2.75/person

Coffee Service & Gourmet Cookies
\$3.00/person

**Sheet Cake Decorated
Coffee, Tea & Decaf**
\$4.35/person
*Minimum 40 people

Assorted Petit Fours or Mini Italian Pastries
Coffee Tea & Decaf
\$4.25/person

Gourmet 12" Cakes
Carrot, German Chocolate, Cheesecake, Chocolate Fudge
Coffee Service or Cold Beverages
\$4.25/person
(12" cake serves 15 people)

Salads
New Potato Salad, Cole Slaw, Pasta Primavera, Mixed Green Salad
\$16.50/bowl.....serves 15 people

Chips & Dips
Choice of two Bowls of Nachos or Chips and Salsa Dip
\$20.00

EXTRA CHARGES

Labor	
Wait Staff	\$125.00
Bartender	\$125.00
Carver	\$100.00
Chef	\$125.00
Prices based on a five-hour event.	

Floral Arrangements..... Prices available upon request

Rentals (equipment, china) billed directly to budget number
Prices available upon requests

Linen Tablecloths: White or Green	\$7.00 each
Linen Napkins: White	\$1.00 each

NO FRILLS “PICK UP PLATTERS” SERVICE

No frills Services are provided for those on a tight budget. Prices do not include delivery & set up. You can save by picking up your order.

LUNCH (serves 10-12 people)

Assorted Sandwich Platters

- Turkey Breast with Herb Mayo on Health Bread
- Ham & Swiss with Mustard on Rye
- Roasted Vegetable with a Balsamic Vinaigrette on Semolina Roll
- Vegetable Tuna Salad in a Wrap

(All sandwiches served w/Lettuce & Tomato)

\$38.50

Assorted Gourmet Sandwich Platters

- Smoked Turkey, Alfalfa Sprouts, Tomatoes, Romaine Lettuce w/Herb Mayo on Seven Grain Bread
- Fresh Mozzarella, Tomato & Fresh Basil on Focaccia
- Black Forest Ham & Brie w/Honey Mustard on Russian Roll
- Grilled Caesar Chicken, Fresh Grated Parmesan Cheese, Romaine Lettuce, Tomato, Caesar Dressing
- Other Selections Available

\$49.50

Three-Foot Hero Buffet

Italian

Ham, Genoa Salami, Pepperoni, Provolone, Lettuce, Roasted Red Peppers, Oregano, Oil & Vinegar

American

Roast Beef, Turkey Breast, American Cheese, Lettuce, Tomatoes, and w/choice of Dressing

Vegetable Tuna Salad

Chunky Vegetable Tuna Salad, Sliced Tomatoes, Lettuce & Mayonnaise

Vegetarian

Fresh Roasted Garden Vegetables with Alfalfa Sprouts, Tomato, & Guacamole
\$56.95

(Each serves 15-18 people)

Fruit & Cheese Platter

Cubed Jarlsberg, Cheddar & Havarti Cheese attractively displayed on platters served w/Carr's Crackers & Fresh Seasonal Fruit

\$38.50

(Serves 20-25 people)

Crudite with Dip

Fresh cut Broccoli, Carrots, Cauliflower, Peppers, Zucchini & Cherry Tomatoes served w/Ranch Dip
\$27.50

(Serves 20-30 people)

Sliced Fruit & Berry Platter

Ripe Honeydew, Cantaloupe, Pineapple & Fresh Strawberries artfully arranged
\$27.50

(Serves 25 people)

Pizza to Go

Plain \$8.50

w/Topping \$10.50

(Serves 6 people)

Antipasto Platter

Italian Meats, Smoked Turkey w/Provolone, Roasted Peppers, Marinated Artichoke Hearts, Olives & Mushrooms w/Baguette Basket

\$62.50

(Serves 20 people)

Fresh Home Baked Cookie Tray

Twenty-Five (25) Fresh Baked Cookies

\$12.95

Hummus & Pita Platter

\$29.00

(Serves 25-30 people)

SPECIAL SERVICES

Pricing varies

“THE TRAVELING CHEF”

Exhibition Cooking Prepared to Order.

Choices of: Oriental Wok, Pasta Bar, Fajita Sauté, Omelets to order, Tropical Fruit & Juice Bar

“THEME PARTY”

For specific themes or personal party needs, CulinArt can coordinate and arrange any type of event.