CSI Auxiliary Services Corporation
Dining Services

Catering Guide

College of Staten Island
At CSI Dining Services we are committed to making your catered event or party a success. We are very proud to be an integral part of the College of Staten Island community. Please use this Catering Menu as a guide to help you select a menu for your event. As always, our catering staff is on hand to help you create an event that will meet or exceed your expectations. If you don’t see what you’re looking for in this menu, we will be happy to work with you to customize your event.

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Director of Dining Services

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All menu selections include paper products as well as a plastic table cloth for the serving table. Price also includes delivery, set-up and breakdown. At an additional cost, china, glassware, flatware and linens can be provided instead of paper goods. Some menu selections may require a serving attendant.

Formal events, themed receptions and dinner parties are our specialty. Please contact the office of Dining Services for assistance. (718) 982-3027.

Halal and Kosher meals are available.
IN HOUSE CATERING
Fall 2011

A La Carte Refreshments and Breakfast Selections
Order Per Person

**COFFEE SERVICE:**
Freshly brewed coffee, and decaffeinated coffee with regular and decaffeinated tea bags, sugar, sugar substitute, and milk.

**HOT CHOCOLATE:**
Includes individual hot chocolate packets, hot water and milk.

**JUICE SERVICE** (5 oz portion, pitchers serve 8-10 guests)
Orange, pineapple, grapefruit, apple and cranberry.

**FRUIT PUNCH** (5 oz portion, pitchers serve 8-10 guests)

**SODA, ICED TEA & LEMONADE** (8 oz portion, pitchers serve 6-8 guests)

**BOTTLED JUICES** (16 oz)

**CANNED SODA** (12 oz)

**BOTTLED WATER** (12 oz)

**FRESH FRUIT SALAD BOWL:**
Hand cut fresh seasonal fruits

**BAGEL BASKET** (1 dz per 10 guests)
Freshly baked assorted mini or regular sized bagels. Includes butter, cream cheese and jelly.
MINI MUFFINS   (1 dz per 10 guests)
Assorted varieties baked in our kitchen.

MINI CROISSANT  (1 dz per 10 guests)
Buttery and flakey.

SLICED POUND CAKE  (1 slice per guest)
Choose from: butter, carrot, marble, banana nut, blueberry, chocolate or lemon.

MINI DANISH  (1 dz per 10 guests)
Assorted varieties fruit filled and flakey.

MINI SCONES  (1 dz per 10 guests)
Buttery, crumbly and delicious. Baked in our kitchen.

CRUMB CAKE  (1 slice per guest)
Moist cake topped with a generous amount of buttery crumbs. Available fruit filled or chocolate.
All Inclusive Breakfast Selections

CSI CONTINENTAL BREAKFAST
Freshly baked assortment of mini bagels, Danish, muffins, croissants, scones, butter, cream cheese and jelly. Served with coffee and tea, juice and fresh fruit salad.

QUICK START
Freshly baked assortment of mini bagels and muffins. Butter and cream cheese included. Coffee, tea and juice service.

CEREAILITY
A selection of hot and cold cereals presented with a variety of toppings. Served with whole and skim milk. Coffee and tea.

HEALTHY BEGINNINGS
Freshly baked assortment of mini bagels. Butter and cream cheese included. Containers of yogurt, granola toppings, fresh fruit salad, coffee, tea and bottled water.

SUNRISE BUFFET
Smoked salmon, hard cooked eggs, sliced red onions, capers and tomatoes presented with freshly baked assortment of mini bagels, butter, cream cheese, coffee, tea and juice service.

STATEN ISLAND DAY STARTER
Scrambled eggs, mini Kaiser rolls, bacon, sausage, home fries, coffee, tea and juice.
Breakfast & Brunch Buffets

**DOLPHIN BREAKFAST BUFFET** (Minimum of 20 guests please)
Scrambled eggs, French toast, bacon, sausage, home fries, freshly baked assortment of mini bagels, Danish, muffins, croissants, butter, cream cheese, fruit salad, coffee, tea and juice.

**WEST SHORE BREAKFAST BUFFET** (Minimum of 20 guests please)
Garden vegetable frittata, Italian sausage with potatoes, sliced fresh mozzarella with tomato and pesto, mini Kaiser rolls, sliced fresh fruit platter, fruit salad, mini donuts, coffee, tea and juice.

**PRESIDENTIAL BRUNCH BUFFET** (Minimum of 20 guests please)
Scrambled eggs, French toast, bacon, sausage, home fries, freshly baked assortment of mini bagels, muffins and scones, butter and cream cheese included. Sliced smoked salmon presentation, Park Café salad, baked vegetable lasagna, sautéed breast of chicken medallions in porcini mushroom sauce, fresh fruit salad, coffee service, juice service, iced tea, brownies and gourmet cookies.
**All Inclusive Luncheon Selections**

**WORKING LUNCH**
Freshly made mini Kaiser roll sandwiches filled with Boar’s Head Brand deli meats and cheeses, tuna salad, egg salad, chicken salad and roasted vegetables. Potato chips and assorted canned beverages.

**ASSORTMENT OF MINI KAISER ROLL SANDWICHES**

**COLD LUNCH BUFFET**
Freshly made mini Kaiser roll sandwiches filled with Boars Head Brand deli meats and cheeses, tuna salad, egg salad, chicken salad and roasted vegetables, potato chips, tossed mixed salad, fresh fruit salad, gourmet cookies, assorted canned beverages, coffee and tea.

**BAG LUNCH**
Freshly made individually wrapped full size Kaiser roll sandwiches filled with Boars Head Brand deli meats and cheeses, egg salad, tuna salad, chicken salad, PB&J, and roasted vegetables. Bags of chips, packages of cookies, piece of whole fruit, assorted canned beverages.
Lunch Buffets

GOURMET SANDWICH BUFFET

- Freshly made gourmet sandwiches on a variety of specialty breads.
- Rolls and wraps selections include: grilled chicken with red peppers, grilled chicken Caesar, breaded chicken with cheddar cheese and bacon.
- Italian hero.
- Cuban sandwich.
- Grilled vegetables.
- Tuscan BLT.
- Mozzarella and tomato pesto.
- Tuna salad Nicoise.
- Tarragon chicken salad.

(Substitutions available by request)

- Tri color chips with salsa.
- Tossed mixed salad.
- Fresh fruit salad.
- Gourmet cookies.
- Assorted canned beverages, coffee and tea.

GOURMET SOUP AND SALAD BUFFET

(Minimum of 20 guests please)

A crock of our hot fresh soup or chili served with dinner rolls and butter.

A variety of (5) Entrée salads including:

- Tortellini pasta salad with green peas and balsamic vinaigrette.
- Moroccan couscous salad with chick peas.
- Tossed field greens with red onions and toasted walnuts, dried cranberries, diced red and green apples, grape tomatoes and crumbled parmesan cheese.
- Chicken Caesar salad with crisp romaine lettuce topped with grilled chicken breast, Caesar dressing and croutons.
- Tuna Nicoise salad with tuna, green beans, hard boiled eggs and calamata olives.

(Substitutions available by request)

- Fresh fruit salad, assorted canned beverages, gourmet cookies, coffee and tea.
Party Platters, Wraps, Panini’s
And Salad Creations

FRESH MOZZARELLA PLATTER
With sliced tomatoes, fresh basil, drizzled with extra virgin olive oil and balsamic vinegar, on a bed of field greens served with baguette slices.

GRILLED SEASONAL VEGETABLE PLATTER
Grilled eggplant, zucchini, squash, mushrooms, peppers, tomato, onions etc. drizzled with extra virgin olive oil and balsamic vinegar, served with sliced Foccacia.

ANTIPASTO PLATTER
Rolled salami, prosciutto, pepperoni, provolone, olives, roasted red peppers, grilled marinated eggplant, served with bread sticks and garlic toast.

ELEGANT TEA SANDWICH PLATTER
Individually garnished for an elegant presentation; whipped cream cheese with seedless cucumber, smoked salmon with dill and lemon, tuna salad, roast beef with horseradish mayo, ham and cheddar cheese, egg salad, water cress with poached chicken, roasted red peppers with fresh mozzarella and many more!
WRAP IT UP
Filled flavored tortilla wraps; Choose 1 wrap per person. Wraps are sliced in 3 pieces for easy sharing!
- Turkey and American cheese.
- Ham and Swiss cheese.
- Grilled chicken Caesar salad.
- Mandarin chicken salad.
- Grilled vegetables.
- Tuna salad.
- Hummus.
- Eggplant and arugula.

And Many More!

PANINI PARADE
Grilled Panini sandwiches; Choose 1 Panini per person. Paninis are sliced in 3 pieces for easy sharing!
- Turkey club.
- Tuscan chicken.
- Fried BBQ chicken.
- Italian combo.
- Meatball parmesan.
- Grilled vegetable.
- Ham and Swiss.
- Roasted chicken chipotle.
- Pastrami Rueben.
- Chicken fiesta.
- Cuban.
- Caprese.

And Many More!
Super Heroes

Choose your favorite “superhero” 3 foot or 6 foot hero sandwiches.
Our 3 foot hero serves 9-12 guests and our 6 foot hero serves 18-24 guests.
Served with potato chips.

BASIC AMERICAN
Layers of Boar’s Head brand ham, turkey, roast beef, bologna, American and Swiss cheese with lettuce, tomato and condiments.

GRILLED VEGETABLE
Layers of grilled eggplant, mushrooms, peppers, zucchini, yellow squash, tomatoes, carrots and onions tossed with fresh herbs, olive oil and balsamic vinegar.

ITALIAN
Layers of imported ham, prosciutto, pepperoni, salami, provolone cheese, roasted red peppers, lettuce, tomato, oil and vinegar dressing.

DELI SALAD
Choose from tuna, chicken or shrimp salad with lettuce, tomato, and condiments.

BREADED CHICKEN
Fried chicken breast with roasted red peppers, sliced red onions and mozzarella cheese drizzled with Italian dressing (grilled chicken available by request)

SIDE DISH SALAD CREATIONS
To compliment your sandwich order, choose from any of the following salad creations: homemade coleslaw, Asian style coleslaw, sesame noodle salad, Caesar salad, lentil & brown rice salad, couscous salad, pasta salad with vegetables, garden salad, new red potato and green bean salad, southern style yellow potato salad.
Sweet and Savory Snacks

GOURMET COOKIES
Freshly baked in our kitchen. Chocolate chunk, white chocolate macadamia nut, honey nut raisin and butter pecan.

JUMBO COOKIES
Freshly baked in our kitchen. Triple chocolate, or peanut butter.

FUDGE BROWNIES
Freshly baked in our kitchen.

MINI DONUTS
White powdered, cinnamon and chocolate.

SWEET STREET BARS
Gourmet dessert bars; lemon chiffon, chocolate pecan, caramel apple, oatmeal cranberry bash, toffee cream cheese chews, lemon berry, key lime, marbled truffle, cookie crunch, tiramisu, tres leche, or raspberry sammi

CUPCAKES
Freshly baked in our kitchen, iced and decorated.

BUTTER COOKIES
Bakery fresh.

CREAM PUFFS
Cream filled vanilla or chocolate covered.
Specialty Cakes
All cakes are served with plates, napkins, forks, a serrated cutting knife and a cake server.

12“ROUND LAYER CAKES (Serves up to 16 guests)
- Carrot cake
- Philadelphia cream cheese cake

HALF OR FULL SHEET CAKES
(Half sheet serves up to 32 guests; full sheet serves up to 64 guests)
- Carrot cake
  Decorations and fillings available for an additional charge.

MIXED NUTS
The perfect beverage enhancement.

TRI-COLOR NACHO CHIPS
- Served with salsa dip.
- Served with guacamole (.50c additional per person)

ROASTED VEGETABLE TERRA CHIPS
Freshly baked in our kitchen.

TINY TWIST PRETZELS

POTATO CHIPS
- Served with sour cream and onion dip.
  (.50c additional per person)
DOMESTIC CHEESE TRAY
Cubes of cheddar, Swiss and spicy Monterey Jack cheese served with fresh fruit enhancements and water biscuits.

IMPORTED CHEESE TRAY
International varieties of cheese served with fresh fruit enhancements and water biscuits.

FRESH VEGETABLE CRUDITÉS TRAY
Seasonal varieties of hand cut fresh vegetables artfully arranged and served with dipping sauce.

FRESHLY SLICED FRUITS
Seasonal varieties of hand cut fresh melons and fruits artfully arranged.
Theme Buffets
Minimum of 20 guests - priced per guest

VEGETARIAN PASTA BUFFET
Choose (3) from types of pasta:
- Tortellini with Alfredo sauce.
- Penne with vodka sauce.
- Bow ties with pesto.
- Cheese ravioli with marinara sauce.
- Whole wheat pasta with mushroom sauce.
- Rigatoni with broccoli and garlic.
- Vegetable lasagna.
Tossed house salad, dinner rolls and butter. Includes pitchers of ice water and iced tea.

SPAGHETTI AND MEATBALLS
Spaghetti pasta with tomato sauce and all beef meatballs. Served with garlic bread.
Includes pitchers of ice water and iced tea.

PACIFIC RIM
Steamed vegetable dumplings, chicken with vegetable stir-fry, sautéed orange beef, steamed white rice, sesame noodles, sliced fruit platter. Served with crispy chow mein noodles. Includes pitchers of ice water, iced tea and fortune cookies.

YUCATAN
Chicken and beef fajita strips with sautéed pepper and onions, yellow rice, re-fried beans, shredded lettuce, chopped tomatoes, shredded cheddar/Jack cheese, sour cream, guacamole, flour tortilla shells. Served with nachos and salsa.
Includes pitchers of ice water, iced tea and churros.
Traditional Hot Buffet Selections

Buffets includes choice of one (1) Entrée served with roasted red potatoes or rice pilaf, seasonal vegetables, tossed salad, dinner rolls & butter dessert and beverages. Add an entrée for an additional $4.50 per person based on higher price. We can accommodate any special requests for items not listed. Price includes paper supplies, delivery, set-up and clean up. China, glassware, linens, and service available for an additional charge. Prices are based on a minimum of 20 or more guests.

FROM THE LAND
- Chicken with sundried tomatoes and white wine.
- Chicken with portobello & porcini mushroom sauce.
- Chicken franchese, or marsala.
- Oven roasted Cornish game hen with stuffing.
- Sliced beef with peppers and onions.
- Roast beef top round with brown gravy.
- Fillet of beef with horseradish sauce.
- Roast loin of pork.
- Honey glazed spiral ham.
- Slow cooked pork shoulder.

FROM THE SEA
- Baked salmon fillet oreganata.
- Sautéed flounder Sicilian style with olives & tomato.
- Fried catfish fillet.
- Shrimp Scampi with Orzo.
- Flour dusted pan fried Halibut or Chilean sea bass.
VEGETARIAN

- Rigatoni with broccoli and garlic.
- Eggplant rollatini or parmagiana.
- Vegetable lasagna.
- Penne with vodka sauce.
- Tortellini Alfredo.
- Bowties with pesto sauce.
- Whole wheat penne with mushroom sauce.
- Wild mushroom ravioli with porcini cream.
- Cheese ravioli with marinara sauce.
- Baked cheese manicotti in tomato sauce.

Vegan Entrees by Request
Hors D’oeuvres and Appetizers

Choose 3 hot and 3 cold for a 1 hour event.
(We allow for 6 pieces per person)
Labor charges are additional and depend on the specific needs of each individual event.

Listed below are just a few of our specialties:

**HOT HORS D’OEUVRES:**

Swedish meatballs  
Chicken Tika  
Fried shrimp  
Italian sausage pastry  
Chicken tenders  
Boneless chicken wing  
Baked brie with pear  
Baby beef Wellington  
Beef sate  
Franks in a blanket  
Coconut shrimp  
Jalapeno poppers  
Fried shrimp  
Italian sausage pastry  
Chicken tenders  
Boneless chicken wing  
Baked brie with pear  
Baby beef Wellington  
Beef sate  
Franks in a blanket  
Coconut shrimp  
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Jalapeno poppers  
Franks in a blanket  
Coconut shrimp  
Jalapeno poppers

**COLD HORS D’OEUVRES:**

Saga blue and fig canapé  
Poached chicken and pear  
Deviled Eggs  
Foccacia wedge with mozzarella  
Roquefort & nut grapes  
Hummus dip with toast  
Stuffed cherry tomato  
Breadstick & rolled salami  
Tapanada crostini  
Pinwheel sandwich  
Smoked salmon cornucopia  
Cucumber canapé  
Melon & prosciutto  
Bruschetta  
Celery stuffed with cream cheese

**SUSHI PLATTERS:**