Spring 2018
IN HOUSE CATERING

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 with whipped cream

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)
Soda/water 1L
San Pellegrino water 1L
Fresh Cut Fruit Salad Bowl:
Hand cut fresh seasonal fruits
Serves: (up to 11 guests) (up to 25 guests) (up to 45 guests)

Breakfast Bakery

Bagel Basket
Freshly baked assorted mini or regular sized bagels
Includes butter, cream cheese and jelly
(1 dz per 10 guests)

Mini muffins
Assorted varieties baked in our kitchen
(1 dz per 10 guests)

Mini croissant
Buttery and flakey
(1 dz per 10 guests)

Sliced pound cake
Choose from; butter, carrot, marble, banana nut, blueberry, chocolate or lemon
(1 slice per guest)

Mini Danish
Assorted varieties fruit filled and flakey
(1 dz per 10 guests)

Mini Scones
Buttery, crumbly and delicious baked in our kitchen
(1 dz per 10 guests)

Crumb Cake
Generously crumbed moist yellow cake
Available fruit filled or chocolate
(1 slice per guest)
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 Coffee, tea and Juice Service

City Biscuits

Flakey house baked biscuit breakfast sandwich with scrambled eggs and choice of ham, sausage or turkey and American cheese

Cereality

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
Containers of yogurt
Granola toppings
Fresh fruit salad
Coffee, tea and bottled water

**Southern Style**
Build your own breakfast burrito;
Flour tortillas, scrambled eggs, black beans, crumbled sausage, diced tomatoes, peppers, onions, avocado, Monterey jack and cheddar blend cheeses. Served with salsa and sour cream
Coffee, tea and Juice Service

**Staten Island Day Starter**
Scrambled eggs, mini Kaiser rolls, bacon, sausage, home fries
Coffee, tea and juice

**Dolphin Breakfast Buffet**
Scrambled eggs, French toast or waffle sticks bacon, sausage, home fries, freshly baked assortment of mini bagels, Danish, muffins, and croissant, butter, cream cheese, fruit salad, coffee, tea and juice
(Minimum of 20 guests please)

**Presidential Brunch Buffet**
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
(Minimum of 20 guests please)
**All Inclusive Luncheon Selections**

**Working Lunch**
Freshly made individually 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 alone also

**Cold Lunch Buffet**
Freshly made individually 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, 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 Boar’s 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

Available out of the bag also

**PIZZA**

Whole Pie
With topping

*SPECIALTY PIES ALSO AVAILABLE*
**Gourmet Sandwich Buffet**

Freshly made gourmet sandwiches  
On a variety of specialty breads, rolls and wraps  
Including 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**

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 cous-cous 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 mesclun served with baguette slices
- Small for up to 11 guests
- Large for up to 25 guests

**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
- Small for up to 11 guests
- Large for up to 25 guests

**Antipasto Platter**
Rolled salami, proscuitto, pepperoni, provolone, olives, roasted red peppers, grilled marinated eggplant, served with bread sticks and garlic toast
- Small for up to 11 guests
- Large for up to 25 guests

**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 pepper with fresh mozzarella and many more!
- 32 pieces for up to 11 guests
- 64 pieces for up to 25 guests

**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 caser 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. Panini’s 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 Heros**

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 Boars head brand ham, turkey roast beef, bologna, American and Swiss cheese with lettuce, tomato and condiments

- 3 foot
- 6 foot

**Grilled Vegetable**

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

- 3 foot
- 6 foot

**Italian**

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

- 3 foot
- 6 foot

**Deli Salad**

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

- 3 foot
- 6 foot

**Breaded Chicken**

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

- 3 foot
- 6 foot
Side Dish Salad Creations
To compliment your sandwich order, choose from any of the following salad creations. Homemade cole slaw, Asian style cole slaw, sesame noodle salad, Caesar salad, lentil & brown rice salad, cous-cous salad, pasta salad with vegetables, garden salad, new red potato and green bean salad, southern style yellow potato salad.
order per guest per item

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, peanut butter

Fudge Brownies
Freshly baked in our kitchen

Mini Donuts
White powdered, cinnamon and chocolate

Gourmet Mini Donuts

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, raspberry sammies

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
(Serves up to 16 guests)
Half or Full Sheet Cakes
(Half sheets can serve up to 32 guests Full sheets 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

**Tiny Twist Pretzles**

**Potato Chips**
Served with sour cream and onion dip

**Domestic Cheese Tray**
Cubes of Cheddar, Swiss and Spicy Monterey Jack cheese served with fresh fruit enhancements and water biscuits
Small for up to 11 guests
Large for up to 25 guests

**Imported Cheese Tray**
International varieties of cheese served with fresh fruit enhancements and water biscuits
Small for up to 11 guests
Large for up to 25 guests

**Fresh Vegetable Crudités Tray**
Seasonal varieties of hand cut fresh vegetables artfully arranged and served with
dipping sauce
Small for up to 11 guests
Large for up to 25 guests

**Freshly Sliced Fruits**
Seasonal varieties of hand cut fresh melons and fruits artfully arranged
Small for up to 15 guests
Large for up to 35 guests
**Themed Buffets**
Minimum of 20 guests- priced per guest

**Vegetarian Pasta Buffet**
Choose from (3) 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 and vegetable lasagna
Tossed house salad, dinner rolls and butter
Includes pitchers of ice water and iced tea

**Southern Specialty**
Our homemade mac n cheese, crispy fried chicken, Pollack hushpuppies, biscuits and butter
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

**Italian**
Pasta with tomato sauce and all beef meatballs served with garlic bread
Includes pitchers of ice water and iced tea
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 charge per person based on higher price. We can accommodate any special requests for items not listed.
Price includes paper supplies, deliver, set-up and clean up.
China, glassware, linens, 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 and 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 and tomato  
Fried catfish fillet  
Shrimp Scampi with Orzo  
Flour dusted pan fried Cod fish

**Vegetarian Vegan entrees by request**
Rigatoni with broccoli and garlic  
Eggplant rollatini or parmigiana  
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

**Hors D’oeuvres and Appetizers**

Choose 3 hot and 3 cold for a 1 hour event.  
(we allow for 6-8 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:**

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<td>Franks in a blanket</td>
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<td>Baby beef Wellington</td>
<td>Stuffed mushrooms</td>
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**Cold Hors D’oeuvres:**
Saga blue and fig canapé  Hummus dip with toast  Smoked salmon cornacpia
Poached chicken and pear  Stuffed cherry tomato  Cucumber canapé
Deviled Eggs  Breadstick & rolled salami  Melon & proscuitto
Foccacia wedge with mozzarella  Tapanada crostini  Bruschetta
Roquefort & nut grapes  Pinwheel sandwich  Celery stuffed with cream cheese

Sushi Platters: priced accordingly

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. For additional cost china, glassware, flatware and linens can be provided instead of paper goods. Some menu selections require a serving attendant.

Formal events, themed receptions, dinner parties are our specialty, please contact office of Dining Services for assistance.
(718) 982-3026

Halal and Kosher meals are available
Spring 2018

Package deal for student clubs
Serves 10-15 people

**Pizza Party:** 3 cheese pizzas 3 pitchers of soft drinks

**Health Nut:** 1 lb Crisp Veggie sticks, 24 whole fresh fruit sections, 1 lb trail mix, 1 lb yogurt dip, (3) 1 liter water bottles

**Deli-Belly:** 3 lb cold cut and cheese tray, 12 soft rolls, mayo, mustard, 10 potato chips, 1 dz cookies, 3 pitchers of soft drinks

**Salad Head:** 1 lb Tuna, 1 lb chicken and tossed green salad, with dressing, 16 pita wedges, 10 chips, 1 dz cookies, 3 pitchers of soft drinks

**Couch Potato:** 16 oz bowls of Pretzels, Doritos, potato chips with dip, gorp, (trail mix with chocolate) 3 pitchers of soft drinks

**Sandwich snack:** 4 assorted sliced bread sandwiches cut in ¼’s, 6 peanut butter and jelly tortilla wedges, 10 potato chips, 1 dz cookies, 3 pitchers soft drinks

**Pizza Party:** 3 cheese pizzas 3 pitchers of soft drinks

**Happy App’s:** 20 Mozzarella sticks, 3 lb popcorn chicken and 24 onion rings with dips and 3 pitchers of soft drinks

**Sliders:** 20 Mini all beef hot dogs and 20 mini all beef burgers with 2 lb waffle fries, ketchup, mustard and 3 pitchers of soft drinks

**Cravin’ Asian:** 20 Mini vegetable spring rolls, 20 teriyaki chicken wings, 20 fortune cookies and 3 pitchers of soft drinks

**Mama Mia:** 10 (cut in ½) Italian style meatballs with tomato sauce, 20 pc’s garlic bread, 1 lb Caesar salad and 3 pitchers of soft drinks

**Ole:** 20 Mini chicken tacos, 20 fried cheese filled jalopeno poppers, 1 lb guacamole with tortilla chips, 3 pitchers of soft drinks
Anytime Breakfast: 20 waffles, 10 turkey sausage, 10 pork sausage, butter, syrup, coffee, tea and hot chocolate

~Any items from out traditional catering menu available at a 10% discount~