# Table of Contents

<table>
<thead>
<tr>
<th>Page</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>WELCOME TO GOURMET DINING CATERING</td>
</tr>
<tr>
<td>4</td>
<td>MEET THE GOURMET TEAM</td>
</tr>
<tr>
<td>5</td>
<td>PLANNING YOUR EVENT</td>
</tr>
<tr>
<td></td>
<td><strong>MENU</strong></td>
</tr>
<tr>
<td>6</td>
<td>BREAKFAST &amp; BRUNCH</td>
</tr>
<tr>
<td>7</td>
<td>SIGNATURE COMBOS (LUNCH/DINNER)</td>
</tr>
<tr>
<td>8</td>
<td>UPSCALE SANDWICH PACKAGES (LUNCH/DINNER)</td>
</tr>
<tr>
<td>9</td>
<td>SANDWICHES AND WRAPS À LA CARTE (NEW)</td>
</tr>
<tr>
<td>10</td>
<td>SMALL BITES &amp; PLATTERS (NEW)</td>
</tr>
<tr>
<td>11</td>
<td>CREATE YOUR OWN BUFFET (LUNCH/DINNER)</td>
</tr>
<tr>
<td>12</td>
<td>BUFFETS OF THE WORLD (LUNCH/DINNER)</td>
</tr>
<tr>
<td>13</td>
<td>BUDGET FRIENDLY HOT BUFFETS (NEW)</td>
</tr>
<tr>
<td>14/17</td>
<td>ACTION STATIONS AND DISPLAYS</td>
</tr>
<tr>
<td>18</td>
<td>VIP WAITED MEALS</td>
</tr>
<tr>
<td>19</td>
<td>BOXED BREAKFAST/LUNCH</td>
</tr>
<tr>
<td>20</td>
<td>SNACK PACKS</td>
</tr>
<tr>
<td>21</td>
<td>PARTY FAVORITES</td>
</tr>
<tr>
<td>22</td>
<td>FORTE PIZZERIA</td>
</tr>
<tr>
<td>23</td>
<td>BARBECUES</td>
</tr>
<tr>
<td>24</td>
<td>BAKERY AND BEVERAGES</td>
</tr>
<tr>
<td>25</td>
<td>ALCOHOL POLICY</td>
</tr>
<tr>
<td>26</td>
<td>LINEN RENTALS</td>
</tr>
</tbody>
</table>
Welcome to Gourmet Dining Catering

Specializing in full service event planning for private and corporate functions, Gourmet Dining Services offers you the best in the industry. We are driven by our desire to fulfill your needs and make your social affairs truly trendsetting. Our outstanding staff works hard to plan, coordinate, set up and serve so you can be assured of an exceptional event. Our skilled team is led by Thorin Aiello, director of Catering and Special Events and Executive Chef Erik Weatherspool, winner of the critically acclaimed television program Chopped.

With strong backgrounds in event planning, along with the culinary touch of astounding chefs, you will be amazed by our staff as we handle every detail allowing you to simply sit back and enjoy your event. Our goal is to provide an exemplary and unique dining experience for each client. We are built on strong professional and personal relationships, a service-oriented diverse staff and wide range of resources.

Here at Gourmet Dining we are committed to meeting the continuously evolving, dynamic dining needs of our clients. Our executive chefs and catering department collaborate in an effort to always provide the most innovative, custom-designed food service program the industry has seen.

Food preparation and development standards are important to both you and us. We look forward to working very closely with you to help shape our dining program to meet your specific catering needs.
BREAKFAST & BRUNCH

(72 hour notice)
The following Breakfast and Brunch packages have been created and discounted for your enjoyment and convenience and are available for Breakfast and Brunch only.

GREAT START
- Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea
- Tropicana Orange Juice
An Assortment of Mini Bagels, and Breakfast pastry.
Served with Cream Cheese, Butter, and Assorted Jelly
(10 guest minimum)

EYE-OPENER
- Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea
- Tropicana Orange Juice
- An Assortment of Mini Bagels, and Breakfast pastry.
Served with Cream Cheese, Butter, and Jelly
- Seasonal Fresh Fruit Platter
(10 guest minimum)

EARLY RISER
- Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea
- Tropicana Orange Juice
- An Assortment of Mini Bagels and Breakfast Pastry.
Served with Cream Cheese, Butter, and Assorted Jelly.
- Light Fluffy Scrambled Eggs
- Seasoned Home Fries
- Apple Wood Bacon (Pork) or Beef Sausage
(15 guest minimum)

ADDITIONAL HOT BREAKFAST ADD-ONS
*priced per person

Hot Food
Scrambled Eggs (15 person min)
Johnsonville Pork Sausage (15 person min)
Seasoned Home Fries (15 person min)
Hot Oatmeal w/ Brown Sugar + Raisins (15 person min)
Apple Wood Bacon (Pork)
Beef Sausage
Turkey Sausage
Brioche French Toast
Buttermilk Pancakes

Homemade Quiche:
Quiche Lorraine (10 person min)
Quiche w/ Mushrooms & Cheese (10 person min)
Quiche w/ Spinach & Cheese (10 person min)

Briottiful BREAKFAST BUFFET
- Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea
- Tropicana Orange Juice
- An Assortment of Mini Bagels, and Breakfast pastry.
Served with Cream Cheese, Butter, and Assorted Jelly
- Seasonal Fresh Fruit Platter
- Light Fluffy Scrambled Eggs
- Seasoned Home Fries
- Apple Wood Bacon (Pork)
- Beef Sausage
- Brioche French Toast with Maple Syrup
(15 guest minimum)

BROOKLYN NOSH
- Fresh Brewed Coffee (Regular + Decaf) & Assorted Tea
- Tropicana Orange Juice
- An Assortment of Mini Bagels and Breakfast Pastry.
Served with Cream Cheese, Butter, and Assorted Jelly.
- Smoked Salmon Platter with Red Onions, Capers, & Tomatoes
- Greek Yogurt Parfaits w/ Granola & Fresh Berries
(15 guest minimum)

ADDITIONAL COLD BREAKFAST ADD-ONS
*priced per person

Bakery Items & Cold Platters
Assorted Whole Fruit
Low Fat Yogurt Bowl w/ Granola & Berries
Low Fat Yogurt Parfaits w/ Granola & Berries
Seasonal Fruit Platter
Smoked Salmon Platter w/ Onions, Capers, Eggs & Tomatoes
Assorted Mini Bagels w/ Cream Cheese, Butter & Jelly
Mini Assorted Breakfast Pastry
Assorted Cereal (Ind.) w/ ½ of Whole Milk
Assorted Kashi Granola Bars
Assorted Italian Biscotti & Butter Cookies
Individual Chobani Greek Yogurt

Beverages
Bottled Water (16 oz)
½ Pints Milk (Whole, Skim, Chocolate)
Bottled Juices (Assorted)
Orange/ Cranberry/ Apple Juice (Pitcher)
# SIGNATURE COMBOS

The following packages have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner. 

## SIGNATURE COMBOS

<table>
<thead>
<tr>
<th>Signature Combo</th>
<th>Description</th>
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<tr>
<td>SIGNATURE COMBOS</td>
<td>(10 Guest Minimum / 72 Hour Notice)</td>
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</table>
| COLD-CUT COMBO                                       | An Assortment of Boars Head Cold Cuts – Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, and Tuna Salad. 
|                                                      | served with Baguettes, Rolls, Croissants & Sliced Bread                                           |
|                                                      | Platter of Sliced Cheeses: Provolone, Swiss & American                                          |
|                                                      | **Salads:** Homemade Potato & Macaroni Salad                                                   |
|                                                      | **Dessert:** Assortment of Home Baked Cookies                                                  |
|                                                      | Along with Pickles, Chips and Condiments                                                      |
| METROPOLITAN WRAP COMBO                              | **Cypress Wrap:** Crispy Strips of Chicken with Romaine Lettuce, Caesar Dressing & Parmesan Cheese |
|                                                      | **Laurel Wrap:** Oven Roasted Turkey Breast, Swiss Cheese, Baby Greens & Honey Mustard Dressing |
|                                                      | **Oak Wrap:** Roast Beef, Provolone Cheese, Baby Greens & Horseradish Aioli                    |
|                                                      | **Veggie Wrap:** Fresh Mozzarella, Roasted Red Peppers w/ Balsamic Glaze                       |
|                                                      | **Spring Break Wrap:** Tuna Salad w/ Roasted Red Peppers, Provolone Cheese & Romaine Lettuce    |
|                                                      | **Salads:** Red Bliss Potato Salad + Pesto Pasta Salad                                         |
|                                                      | **Dessert:** Fudge Brownies                                                                   |
|                                                      | Along with Pickles, Chips and Condiments                                                      |
| GOURMET COLD-CUT COMBO                               | An Assortment of Boars Head Cold Cuts – Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, and Chicken Salad. 
|                                                      | served with Baguettes, Rolls, Croissants & Sliced Bread                                           |
|                                                      | Platter of Sliced Cheeses: Provolone, Swiss & American                                          |
|                                                      | Platter of Fresh Mozzarella, Fresh Basil & Sliced Tomato.                                      |
|                                                      | **Salads:** Red Bliss Potato Salad + Pesto Pasta Salad                                         |
|                                                      | **Dessert:** Assortment of Home Baked Cookies & Fruit Platter                                  |
|                                                      | Along with Pickles, Chips and Condiments                                                      |
| EXPLORER SANDWICH COMBO                              | **Grilled Chicken Sandwich:** Grilled Chicken Breast, Baby Greens, Red Onions & Honey Mustard on Baguette |
|                                                      | **Highlander Turkey Sandwich:** Turkey Breast, Swiss Cheese, Baby Greens, Tomatoes with Cranberry Aioli on Brioche Roll |
|                                                      | **Oak Beef Sandwich:** Roast Beef, Provolone, Baby Greens, Tomatoes, Horseradish Aioli on Croissant |
|                                                      | **Colton Tuna Sandwich:** Tuna Salad, Baby Greens, Tomatoes & Balsamic Glaze on Croissant     |
|                                                      | **Veggie Delight Sandwich:** Fresh Mozzarella & Red Peppers with Balsamic Glaze on Ciabatta Bread |
|                                                      | **Salads:** Red Skinned Potato Salad + Pesto Pasta Salad                                       |
|                                                      | **Dessert:** Assortment of Home Baked Cookies & Fudge Brownies                                 |
|                                                      | Along with Pickles, Chips and Condiments                                                      |
| SOUTHWESTERN “Grilled & Chilled”                     | Chili Rubbed Breast of Chicken served over Baby Field Greens.                                  |
|                                                      | with Salsa Fresca & Lemon-Vinaigrette Dressing on the Side.                                    |
|                                                      | Served with Dinner Rolls & Butter.                                                            |
|                                                      | **Salads/Dips:** Black Bean Corn Salad + Guacamole served with Chips                          |
|                                                      | **Desserts:** Seasonal Fruit Platter & Low Fat Greek Yogurt w/ Granola                         |
| EXECUTIVE COMBO                                      | Chilled Poached North Atlantic Salmon with Cucumber Dill.                                      |
|                                                      | Served on a bed of Mixed Baby Field Greens with Chilled Asparagus.                             |
|                                                      | Served with Dinner Rolls & Butter.                                                            |
|                                                      | **Salads:** Pesto Pasta Salad + Fresh Mozzarella/Tomato Salad                                  |
|                                                      | **Desserts:** Mini Italian Pastries + Home Baked Cookies                                       |
| CORPORATE COMBO                                      | Medallions of Grilled Fillet Mignon (5 oz.) Marinated.                                         |
|                                                      | Served over Bed of Mescaline Salad with Exotic Grilled Mushrooms.                              |
|                                                      | With Balsamic Vinaigrette Dressing on the side.                                                |
|                                                      | Served with Dinner Rolls & Butter.                                                            |
|                                                      | **Salads:** Traditional Caesar Salad & Green Bean Salad                                       |
|                                                      | **Desserts:** Seasonal Fresh Fruit Platter + Mini Italian Pastries                             |

*All Signature Combos come with Canned Soda & Bottled Water (Pepsi Products)*
The following packages have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

### PRESIDENTIAL

**NJIT Steak:**
Beef Tenderloin, Caramelized Onions
Blue Cheese & Horseradish Aioli on Ciabatta

**“Adult” Grilled Cheese:**
Melted French Brie Cheese & Jersey Ripe Tomatoes & Baby Arugula on Texas Toast

**Shrimp BLTA Wrap:**
Jumbo Shrimp, Applewood Bacon, Tomato and Fresh Avocado with Basil Mayo in a Spinach Wrap

**GDS Chicken:**
Grilled Chicken, Red Onion, Shaved Apples, Baby Arugula & Honey Mustard on Baguette

**Veggie Delight:**
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes with a Pesto Cream on Ciabatta

### RUNNER-UP

**Lobster Salad Sensation:**
Lobster, Dill, Mayo, Lemon with Bib Lettuce on Brioche Roll

**Turkey & Avocado Club:**
Turkey Breast, Avocado, Tomatoes, Bacon, Cheddar Cheese and Mayo on Toasted County Style White

**Tuscan Chicken:**
Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers, Basil Mayo on Rosemary Baguette

**Veggie Delight:**
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes with a Pesto Cream on Ciabatta

### BASIC

**Country Buffalo Chicken:**
Buttermilk Fried Chicken Cutlet, Buffalo Sauce, Chunky Blue Cheese Dressing, Lettuce on Baguette

**Turkey Club:**
Turkey, Tomatoes, Bacon, Cheddar Cheese and Ranch Dressing on Toasted County Style White

**Shrimp Banh Mi:**
Shrimp, Arugula, Cucumbers, Shredded Carrots & Teriyaki Soy Aioli on Baguette.

**Veggie Delight:**
Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes with a Pesto Cream on Ciabatta

### SALADS

- Greek Style Orzo Salad
- Creamy Cole Slaw
- Italian Potato Salad

### DESSERT

- Assorted Mini Italian Pastries
- Seasonal Fresh Fruit Platters

SERVED WITH PICKLES, CHIPS & CONDIMENTS

BEVERAGES INCLUDE ASSORTED CANNED SODA & BOTTLED WATER
HAND-CRAFTED GOURMET SANDWICHES

NAMOLI ITALIANO
Baked Ham, Genoa Salami, Provolone Cheese, Lettuce, Ripe Tomatoes, Oregano, Olive Oil & Balsamic Glaze on Ciabatta Roll

HIGHLANDER TURKEY
Oven Roasted Turkey, Swiss Cheese, Baby Greens, Ripe Tomatoes, Cranberry Aioli on Brioche Roll

GDS CHICKEN
Grilled Chicken Breast, Arugula, Red Onions & Honey Dijon on Baguette

WESTON HAM
Baked Ham, Swiss Cheese, Baby Field Greens, Ripe Tomatoes & Spicy Brown Mustard on Semolina Roll

GITC BEEF SUPREME
Roast Beef, Fresh Mozzarella, Baby Field Greens, Ripe Tomatoes & Horseradish Aioli on Croissant

*All Sandwiches come with Individual Bag of Chips

HAND-CRAFTED WRAPS

CYPRESS CHICKEN CAESAR
Strips of Breaded or Grilled Chicken with Romaine Lettuce, Grated Cheese & Ripe Tomatoes

FENSTER BUFFALO CHICKEN
Strips of Breaded or Grilled Chicken, Buffalo Sauce, Blue Cheese Dressing, Lettuce & Ripe Tomatoes

COLTON TUNA SPECIAL
Homemade Tuna Salad, Roasted Red Peppers, Provolone with Balsamic Glaze

REDWOOD VEGGIE DELIGHT
Fresh Mozzarella & Red Peppers, Baby Field Greens & Balsamic Glaze

ECE VEGAN WRAP
Grilled Vegetables & Tofu, Hummus Spread & Balsamic Glaze

*All Wraps come with Individual Bag of Chips
SMALL BITE COMBOS

GDS Finger Sandwich Combo
- Assorted Finger Sandwiches
- Creamy Cole Slaw
- Potato Chips & Pretzels
- Canned Soda & Bottled Water

Mediterranean Kebab Meze
- Assorted Kebabs (Chicken/Veggie)
  Served with Pita Bread + Tzatziki Sauce
- Cucumber & Red Onion Salad
- Tzatziki Sauce
- Canned Soda & Bottled Water

Mini Quesadillas Display
- Mini Quesadillas (Chicken/Veggie)
  Served with Creamy Chipotle Dip
- Southwestern Black Bean & Corn Salad
- Canned Soda & Bottled Water

Chicken & Shrimp Combo
- Popcorn Chicken served with Honey Mustard Dip
- Battered Shrimp served with Tartar Sauce
- Curley Fries
- Canned Soda & Water

PLATTERS & DISPLAYS

Seasonal Fruit Platter
Sliced Cantaloupe, Pineapple & Honey Dew

Garden Vegetable Crudité
With Ranch Dip

Hummus Platter
With Pita Points

Assorted Cubed Cheese Platter
with Crackers

Executive Cheese Board
Imported & Domestic Cheeses that Span The Globe
With Fruit Garnish, Crackers & Flat Breads

Whole Fruit Display
Bananas, Apples, Oranges & Pears

Grab n Go Display
- Assortment of Chips & Pretzels
- Assortment of Granola & Protein Bars
- Assortment of Cookies
# HOT BUFFET  CREATE YOUR OWN

(15 Guest Minimum / 72 Hour Notice)
The following packages have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

## SALAD (1)
- **Classic Caesar Salad**
- **Romaine Lettuce, Tomatoes, Cucumbers, and Shredded Carrots**
- **Mixed Baby Field Greens with Cherry Tomatoes & Red Onions**
- **String Bean Potato and Red Onion in a Light Vinaigrette**

## VEGETABLE (1)
- **Sautéed Vegetable Medley**
- **Steamed Broccoli Spears**
- **String Beans Oreganato**
- **Cinnamon and Orange Glazed Carrots**
- **Bacon and Buttered Brussels Sprouts**
- **Braised Collard Greens**
- **Sautéed Spinach**
- **Oriental Stir-Fry Vegetables**

## STARCH (1)
- **Buttered Noodles**
- **Herbed Wild Rice**
- **Rice Pilaf**
- **Baked Red Bliss Potatoes with Herbs**
- **Scalloped Potatoes**
- **Mashed Potatoes w/ Brown Gravy**
- **Candied Sweet Potatoes**
- **Cornbread Stuffing**
- **Baked Mac N Cheese**

## BEVERAGES
- **Assorted Canned Soda + Bottled Water**
- **Coffee & Tea Service**

## ENTRÉE (1)

### Poultry:
- **Slow Roasted Herb Marinated Chicken PCS**
- **Southern Fried Chicken**
- **Chicken Francese**
- **Chicken Marsala**
- **Chicken Murphy**
- **Chicken Cacciatore**
- **General Tso's Chicken**
- **Grilled Chicken Breast w/ Lemon Herb Sauce**

### Beef/Pork:
- **Pepper Steak**
- **Marinated and Sliced London Broil Au Jus**
- **Pot Roast of Beef**
- **Oriental Style Stir-Fry Beef**
- **Herb Roasted Pork Loin**
- **Italian Sausage & Peppers**
- **Sliced Virginia Ham w/ Pineapples**

### Pasta:
- **Baked Ziti**
- **Penne Marinara**
- **Rigatoni Vodka w/ Peas**
- **Cavatelli w/ Broccoli**
- **Stuffed Shells w/ Marinara Sauce**
- **Cheese Ravioli w/ Marinara Sauce**
- **Rigatoni Bolognese**

### Vegetarian Entree:
- **Eggplant Parmesan**
- **Ratatouille (Eggplant, Zucchini, Squash, Tomato Stew)**
- **Tofu Teriyaki**

## DESSERTS (1)

- **Assorted Home Baked Cookies**
- **Fudge Brownies**
- **Assorted Pies (Cherry, Apple or Blueberry)**
- **Assorted Cakes (Chocolate, Carrot, or Tiramisu)**
- **Seasonal Fruit Platter**
- **Low Fat Yogurt w/ Granola**

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**Note:** Please choose one item per section. All Buffets come w/ Paper Table Cloths, Plastic Forks, Plastic Knives, Napkins, Cups, Ice, Wire Chaffing Racks, & Sternos.
BUFFETS OF THE WORLD

(15 Guest Minimum / 72 Hour Notice)
The Following Buffets have been created w/ The Essence of Distinct International Cuisines. These Hot Buffets are available for Lunch & Dinner.

ITALIANO BUFFET
Traditional Caesar Salad w/ Herbed Croutons
Chicken Francese
Homemade Marinara Meatballs
Rigatoni in Vodka Cream Sauce with Peas
Sautéed Fresh Vegetables
Assorted Dinner Rolls with Butter
Individual Mini-Italian Pastries
Assorted Canned Soda & Water

SOUTH OF THE BORDER BUFFET
Guacamole & Tr-Color Chips
Chicken & Beef Fajitas served with Flour Tortillas
Yellow Mexican-Style Rice
Refried Beans
Churros Served Hot
Toppings: Sour Cream, Chopped Tomato, Salsa, Cheddar Cheese & Lettuce
Assorted Canned Soda & Water

PACIFIC RIM BUFFET
Vegetable Eggrolls served with Sweet Chili Dip
General Tso’s Chicken
Sautéed Gingered Beef w/ Snow Peas
Vegetable Fried Rice
Crispy Noodles
Vanilla Chip Blondies & Fudge Brownies
Assorted Canned Soda & Water

AMERICAN COMFORT-FOOD BUFFET
Homemade Southern Style Fried Chicken
Memphis Style Smoked Baby Back Ribs (pork)
Creamy Mashed Potatoes
Braised Collard Greens
Mixed Baby Greens w/ Ranch Dressing
Sweet Cornbread
N.Y Style Cheese Cake
Assorted Canned Soda & Water

SPANISH BUFFET
Pernil (Roasted Pork)
Spanish Spice-Rubbed Chicken
Fried Yellow Plantains
Arroz con Gandules (Rice & Beans)
Sofrito Stringbeans With Breadcrumb Picada
Assorted Mini Pastries & Cookies
Tossed Salad w/ Avocado & Red Onions
Assorted Canned Soda & Water

VIVA LA FRANCE BUFFET
Whole Roasted Herb d’ Provence Chicken
Beef Burgundy Stew
Potatoes Au Gratin
Sautéed Asparagus Almondine
Spinach Salad w/ Bacon, Red Onions, Eggs
Chocolate Mousse Cake
Assorted Canned Soda & Water

TASTE OF INDIA BUFFET
Tandori Chicken
Saag Paneer
Steamed Basmati Rice
Vegetable Samosa
Naan Bread
Salad: Cucumber & Red Onion Salad
Assorted Pastries & Cookies
Assorted Canned Soda & Water

THAI BUFFET
Grilled Pineapple Marinated Flank Steak
Chicken Pad Thai Noodles
Sautéed Baby Bok Choy w/ Ginger & Fresh Garlic
Thai Style Vegetable Wild Rice
Field Greens, Mandarin Oranges, & Carrots w/ Orange-Ginger Vinaigrette
Assorted Mini Pastries & Cookies
Assorted Canned Soda & Water

Note: All Hot Buffets come w/ Paper Table Cloths, Plastic Forks, Plastic Knives, Napkins, Cups, Ice, Wire Chaffing Racks, & Sternos (Liquid Heat).
BUDGET BUFFET #1
(15 person minimum)
• Roasted Chicken
• Rice Pilaf
• Sautéed Vegetable Medley
• Tossed Salad w/ 2 Dressings on the Side
• Dinner Rolls w/ Butter
• Assorted Canned Soda & Bottled Water

BUDGET BUFFET #2
(15 person minimum)
• Fried Chicken
• Baked Macaroni & Cheese
• Sautéed Vegetable Medley
• Tossed Salad w/ 2 Dressings on the Side
• Dinner Rolls w/ Butter
• Assorted Canned Soda & Bottled Water

SMART BUFFET
(15 person minimum)
• Marinated & Grilled Chicken Breast
• Sautéed Spinach
• Brown Rice Pilaf
• Tossed Salad w/ 2 Dressings on the Side
• Multi-Grain Dinner Rolls w/ Butter
• Bottled Water

BUDGET SANWICH COMBO
(10 person minimum)
• Assorted Sandwiches & Wraps
• Vegetarian Pasta Salad (Chef’s Choice)
• Assorted Chips & Pretzels
• Assorted Canned Soda & Bottled Water

BUDGET PIZZA COMBO
(10 person minimum)
• Slice Cheese + Slice w/ 1 Topping
• Assorted Chips & Pretzels
• Tossed Salad w/ 2 Dressings on the Side
• Assorted Canned Soda & Bottled Water

Note: All Hot Buffets come w/ Paper Table Cloths, Plastic Forks, Plastic Knives, Napkins, Cups, Ice, Wire Chaffing Racks, & Sternos (Liquid Heat).
HORS D’OEUVRES COCKTAIL RECEPTION

(40 Guest Minimum / 72 Hour Notice)
An Excellent Opening Act for a Cocktail Reception. The following Hors D’oeuvre Packages are tray passed by Wait Staff. Listed below are some of our Creative Pallet Teasers. Please select one of the following Packages.

<table>
<thead>
<tr>
<th>Package 1</th>
<th>STANDARD CATERING</th>
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<tr>
<td>Pick any 4 items from Package 1</td>
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<tr>
<td>• Chicken Skewers with Peanut Thai Sauce</td>
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<td>• Chicken &amp; Cheese Quesadillas with Honey-Chipotle Dipping Sauce</td>
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<tr>
<td>• Classic Bruschetta</td>
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<td>• Cherry Tomato with fresh Mozzarella &amp; Pesto Cream</td>
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<tr>
<td>• Mushroom &amp; Walnut Profiterole</td>
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<td>• Zucchini Ribbons with Goats Cheese</td>
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<tr>
<td>• Mini Egg Rolls filled with Sautééd Asian Vegetables</td>
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<td>• Mini Pizza Bagels</td>
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<td>• Pigs in a Blanket w/ Spicy Brown Mustard</td>
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<td>• Swedish Meatballs</td>
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<tr>
<td>• Marinara Meatballs</td>
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<td>• Mini Tacos con Carne w/ Chipotle Sour Cream Sauce</td>
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<tr>
<td>• Stuffed Baby Bello Mushroom Caps with Fontina Cheese</td>
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<tr>
<td>• Stuffed Baby Bello Mushroom Caps with Sweet Italian Sausage</td>
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<tr>
<td>• Stuffed Baby Bello Mushroom Caps with Shrimp &amp; Crabmeat</td>
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<tr>
<td>• Mini Potato Pancakes with Sour Cream Dip</td>
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<td>• Fresh Fruit Kebabs w/ Yogurt Dip</td>
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<td>• Arepas with Chorizo and Manchego</td>
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<td>• Carolina Pulled Pork and Corn Bread</td>
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<td>• Macaroni and Cheese Poppers with Smoked Ham</td>
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<tr>
<td>• Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon</td>
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<td>• Sesame Coated Chicken Tender</td>
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<td>• Stromboli Stuffed with Pepperoni, Cheese, and Pizza Sauce</td>
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<th>Package 2</th>
<th>DELUXE CATERING</th>
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<tbody>
<tr>
<td>Pick any 6 items from Package 1 or 2</td>
<td></td>
</tr>
<tr>
<td>• Gorgonzola &amp; Roasted Peach on Walnut Bread</td>
<td></td>
</tr>
<tr>
<td>• Bay Shrimp on a Marinated Shiitake Mushroom Cap</td>
<td></td>
</tr>
<tr>
<td>• Mini Beef Wellingtons</td>
<td></td>
</tr>
<tr>
<td>• Apple Walnut &amp; Triple Cream Brie Cheese Wrapped in Buttery pastry</td>
<td></td>
</tr>
<tr>
<td>• Prosciutto di Parma &amp; Melon</td>
<td></td>
</tr>
<tr>
<td>• Seared Sea Scallop with Roasted Red Pepper</td>
<td></td>
</tr>
<tr>
<td>• Cherry Tomato Stuffed with Maryland Crab Salad</td>
<td></td>
</tr>
<tr>
<td>• Beef Tenderloin with Horseradish on Baguette</td>
<td></td>
</tr>
<tr>
<td>• Seared Salmon with Wasabi cream on Dauphinoise Potato</td>
<td></td>
</tr>
<tr>
<td>• Smoked Duck Cornucopia with Maple Cream Cheese on Walnut Bread</td>
<td></td>
</tr>
<tr>
<td>• Smoked Duck with Pineapple-Red Onion Marmalade</td>
<td></td>
</tr>
<tr>
<td>• Smoked Trout with Lemon Confit</td>
<td></td>
</tr>
<tr>
<td>• Smoked Turkey with Mango Chutney</td>
<td></td>
</tr>
<tr>
<td>• Steak Au Poivre</td>
<td></td>
</tr>
<tr>
<td>• Seared Yellow Fin Tuna on a Rice Cracker with Wasabi Aioli</td>
<td></td>
</tr>
<tr>
<td>• Bosh Pear, Candied Pecan &amp; Triple Cream French Brie in phyllo</td>
<td></td>
</tr>
<tr>
<td>• Peking Duck Spring Roll with Sticky-Garlic dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>• Shrimp &amp; Pork Siu Mai with Sesame-Ginger Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>• Andouille Sausage en Croute</td>
<td></td>
</tr>
<tr>
<td>• Cucumber Rounds with Smoked Salmon Mouse</td>
<td></td>
</tr>
<tr>
<td>• Marinated Grilled Tuna w/ Wasabi Sauce on Rice Cracker</td>
<td></td>
</tr>
<tr>
<td>• Rolled Prosciutto &amp; Asparagus</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Package 3</th>
<th>VIP CATERING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pick any 8 items Package 1, 2 or 3</td>
<td></td>
</tr>
<tr>
<td>• Shrimp Tempura with Spicy Orange-Soy sauce</td>
<td></td>
</tr>
<tr>
<td>• Petite Maryland Crab Cakes with Meyer Lemon Aioli</td>
<td></td>
</tr>
<tr>
<td>• Lamb Chop Lollipops Served with Kalamata Olive Marmalade</td>
<td></td>
</tr>
<tr>
<td>• Citrus-ginger Poached White Shrimp with Cilantro-Lime Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>• Poached Maine lobster medallions w/ Prosciutto on Garlic Crostini w/ Boursin Cheese</td>
<td></td>
</tr>
<tr>
<td>• Roast Duck, Goat Cheese &amp; Sundried Cranberries Served in a Bouchée</td>
<td></td>
</tr>
<tr>
<td>• Ancho Chili-Cumin Rubbed Filet Mignon on Plantain</td>
<td></td>
</tr>
<tr>
<td>• Foie Gras Mousse with Dried Fig Bouchée</td>
<td></td>
</tr>
<tr>
<td>• Lobster &amp; Jet Pineapple Salad In a buttery Pastry Cup</td>
<td></td>
</tr>
<tr>
<td>• Maple Scented Pan Perdue with Fig Jam and Goat Cheese Mousse</td>
<td></td>
</tr>
<tr>
<td>• Crab Loïs Salad in Puff Pastry</td>
<td></td>
</tr>
<tr>
<td>• Roasted Gralic Currantini with Caramelized Onion, Gorgonzola and Pine Nuts</td>
<td></td>
</tr>
<tr>
<td>• Braised Short Rib Pierogi</td>
<td></td>
</tr>
<tr>
<td>• Chicken Cordon Bleu Bites with Smoked Ham and Swiss and Lightly Breaded</td>
<td></td>
</tr>
<tr>
<td>• Dragon Shrimp (21/25) with Curry and Coconut Milk in a Braided Wonton Wrapper</td>
<td></td>
</tr>
<tr>
<td>• Malibu Coconut Shrimp (21/25) with Shredded Coconut and Rum Butter</td>
<td></td>
</tr>
</tbody>
</table>
### HORS D’OEUVRES INDIVIDUALLY PRICED

(15 Guest Minimum / 72 Hour Notice)
The following Hors D’oeuvres have been individually priced to meet your budgetary needs.

<table>
<thead>
<tr>
<th>Menu Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Wings served w/ Blue Cheese &amp; Celery</td>
</tr>
<tr>
<td>Mini Egg Rolls served w/ Sweet Chili Sauce (Veggie)</td>
</tr>
<tr>
<td>Spinach Stuffed Mushroom Caps</td>
</tr>
<tr>
<td>Crab Meat Stuffed Mushroom Caps</td>
</tr>
<tr>
<td>Sausage Stuffed Mushroom Caps</td>
</tr>
<tr>
<td>Beef &amp; Grilled Vegetable Kebobs served with Two Sauces</td>
</tr>
<tr>
<td>Chicken Fingers with Two Sauces</td>
</tr>
<tr>
<td>Chicken Kebobs</td>
</tr>
<tr>
<td>Marinara Meatballs (Beef)</td>
</tr>
<tr>
<td>Swedish Meatballs (Beef)</td>
</tr>
<tr>
<td>Chicken Sate in Peanut Ginger Sauce</td>
</tr>
<tr>
<td>Marinated &amp; Grilled Tuna On Rice Cracker w/ Wasabi Sauce</td>
</tr>
<tr>
<td>Mini Potato Pancakes Served with Sour Cream Dip</td>
</tr>
<tr>
<td>Shrimp &amp; Scallop Scampi</td>
</tr>
<tr>
<td>Fresh Fruit Kebabs w/ Yogurt Dip</td>
</tr>
<tr>
<td>Cucumber Rounds w/ Smoked Salmon Mousse</td>
</tr>
<tr>
<td>Bruschetta on French Bread</td>
</tr>
<tr>
<td>Rolled Prosciutto &amp; Asparagus</td>
</tr>
<tr>
<td>Assorted Grilled Vegetable Platter</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
</tr>
<tr>
<td>Grilled Portobello Mushrooms w/ Cherri &amp; Sundried Tom.</td>
</tr>
<tr>
<td>Mozzarella Diane</td>
</tr>
</tbody>
</table>
ACTION STATIONS & DISPLAYS

(40 Guest Minimum / 72 Hour Notice)
The following action stations and displays have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

MEDITERRANEAN MEZE
sliced pita and assorted flat breads served with:
• Roasted pepper hummus
• Baba ghanoush
• Tomato jam
• Tabbouleh & marinated assorted olives

INTERNATIONAL CHEESE TABLE
An assortment of hand selected cheese that span the globe (Machengo, Gorgonzola, Double Crème Brie, Sartori Reserve Parmesan, Piave) accompanied by:
• Mixed nuts
• Infused artisanal honeys
• Assorted Jams
• Dried & fresh fruits

DIM SUM STATION
Served with an assortment of dipping sauces
• Pan Seared pork potstickers
• Steamed shrimp Siu Mai
• Dungeness crab & shrimp wontons
• Asian vegetable spring roll

MEATBALL STATION
A choice of three different meatballs served with baby field greens in a balsamic vinaigrette and assorted breads & dinner rolls with butter
• Lamb Meatballs w/ Mint Pesto
• Teriyaki Chicken Meatballs topped with Toasted Sesame Seeds,
• Traditional Beef Meatballs served with Fresh Ricotta Cheese

METROPOLITAN STEAK HOUSE
Your choice of Carved Prime Rib of beef, garlic & pepper pressed New York Strip or herb roasted whole Filet Mignon served with:
• Horseradish cream sauce
• Our signature steak sauce
• Grilled red onions
• Creamed wild mushrooms
• Roasted fingerling potatoes
• Caesar salad
*Station requires a chef-

Additional Carved Item:
Honey Pecan Roasted Salmon
Jamaican Jerk Roasted Pork
Orange Ginger Glazed Ham
Cranberry Walnut Glazed Turkey

SUSHI STATION
Assorted sushi & specialty rolls made by an expert sushi chef while you watch.

Served with:
• Wasabi
• Pickled Ginger
• Chef’s Special Sauces

*Station requires a sushi chef- (set-up, service, breakdown)
ACTION STATIONS & DISPLAYS

(40 Guest Minimum / 72 Hour Notice)
The following action stations and displays have been created and discounted for your enjoyment and convenience and are available for Lunch or Dinner.

GOURMET PASTA STATION
Please select 2 pasta entrees:
• Penne in Vodka Cream Sauce with Peas
• Rigatoni Bolognese (homemade meat sauce)
• Fusilli Pasta in a Zesty Lemon-Basil Pesto Sauce
• Rigatoni w/ Chicken, Broccoli Rabe, Sundried-Tomatoes & EVOL
• Creamy Cheese Ravioli in Wild Mushroom Sauce

All pasta stations are served with
Red pepper flakes & grated parmigiana reggiano

ANTIPASTO TABLE
A Mélange of Imported Italian meats (Genoa Salami, Capicola, Soperssata)
Served with:
• Roasted Cauliflower & Arugula Salad with Truffle Oil
• Roasted Red Pepper & Artichoke
• Fresh Mozzarella & Tomato
• Executive Cheese Platter with Assorted Flatbread & Crackers
• Garden Vegetable Crudité

NEW ENGLAND STATION
• Miniature Maine Lobster Rolls: Chunky lobster w/ tarragon and fennel served in a buttery toasted brioche bun
• Fish & Chips: Crispy corn meal coated Cod served with garlic potato chips drizzled in a green mustard aioli

Served with
• Red Jacket Potatoes & Green Beans w/ Dill Bacon Vinaigrette
• Jersey Tomato Salad with watermelon, arugula & goat cheese

SLIDER STATION
Hand-Crafted Sliders (3 types):
- Short Rib Slider w/ Caramelized Onions & Horseradish Aioli
- BBQ Pulled Pork Slider with Homemade Creamy Slaw
- Veggie slider w/ cilantro Veggie Slaw & Avocado Chipotle Sauce

Served with
• Homemade red cabbage slaw
• Sweet potato fries dusted with sea salt
• Tri-Color Chips served with Salsa
*Station requires a chef
VIP WAITED MEALS

(30 Guest Minimum / 72 Hour Notice)
All Served Lunches or Dinners Come with Bottles of Sparkling & Flat Water, Dinner Rolls w/ Butter, and Coffee & Tea Service.

SALAD (choice of 1)
- Arugula, Fennel, Goat Cheese, Red Onions, Cherry Tomato with Dijon Vinaigrette
- Caesar Salad – Romaine, Parmesan Cheese, Herbed Croutons and Caesar Dressing
- Baby Greens, Red Onions, Feta Cheese, Cherry Tomato with Balsamic Vinaigrette
- Iceberg Wedge, Smoked Bacon, Cherry Tomato, and Chucky Bleu Cheese Dressing

ENTRÉE (choice of 1)
- Chicken Francese – Egg Battered Free Range Boneless Chicken Breast in a Lemon Butter Sauce Served with Rice Pilaf & Sautéed Vegetable Medley
- Chicken Marsala – Boneless Free Range Chicken Breast topped with Mushroom Masala Wine Sauce Served with Roasted Garlic Whipped Potatoes & Sautéed Vegetable Medley
- Free Range Chicken Breast Stuffed w/ Fontina & Prosciutto in White Wine – Served with Roasted Garlic Whipped Potatoes & Roasted Green Beans
- Roasted Pork Loin with Blackberry-Wine Sauce – Served with Herb Roasted Potatoes & Sautéed Vegetable Medley
- Sliced Garlic Herb Crusted NY Strip Steak Au Jus – Served with Roasted Garlic Whipped Potatoes & Roasted Green Beans
- North Atlantic Salmon with Mango Salsa – Served with Wild Rice Pilaf & Roasted Green Beans
- Tilapia Oreganato with Citrus Butter Sauce – Served with Wild Rice Pilaf & Roasted Green Beans

DESSERTS (choice of 1)
- NY Style Cheese Cake w/ Macerated Berries
- Chocolate Mousse Cake with Fresh Whipped Cream
- Tiramisu w/ Macerated Berries & Fresh Mint

Consult with your catering director in regards to

VIP entrées:
- Filet Mignon with Sauce Bordelaise – Served over Pencil Asparagus & Gorgonzola Whipped Potatoes
- Red Wine Braised Short Ribs En Glace – Served with White Polenta with Wild Mushrooms and Bousin Cheese
- Roast Rack of Lamb - Served with Rosemary Roasted Fingerling Potatoes and Haricot Verts

Additional Expenses:
- China
- Linen Rentals
- Wait Staff Arrangements

Note: A choice of 2 entrées will be extra

3 Course Served Dinner
BOXED BREAKFAST/ LUNCH

(10 Guest Minimum / 72 Hour Notice)
The following Boxed Breakfasts and Lunches have been discounted and created for your enjoyment and convenience and are available at any time of the day.

**BOXED BREAKFAST 1**
- Individually Wrapped Bagel w/ Cream Cheese, Butter & Jelly
- One Piece of Whole Fruit
- Nature Valley Granola Bar
- Tropicana Orange Juice (6oz)

**BOXED BREAKFAST 2**
- Individually Wrapped Muffin
- Individual Box of Cereal
- One Piece of Whole Fruit
- Nature Valley Granola Bar
- Tropicana Orange Juice (6oz)

**VIP BOXED BREAKFAST**
- Individually Wrapped Pound Cake
- Chobani Yogurt
- Kashi or Kind Bar
- One Piece of Whole Fruit
- Bottled Water
- Tropicana Orange Juice (6oz)

**BOXED LUNCH 1**
- A prepared Sandwich on a 6” Semolina Roll w/ Lettuce & Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad Sandwich
- American, Swiss or Provolone Cheese
- Mustard & Mayo (pcs)
- Canned Soda or Bottled Water
- Individual Bags of Chips

**BOXED LUNCH 2**
- A prepared Sandwich on a 6” Semolina Roll w/ Lettuce & Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad
- American, Swiss or Provolone Cheese
- Mustard & Mayo (pcs)
- Canned Soda or Bottled Water
- Individual Bags of Chips
- Pcs. Of Whole Fruit
- 3pkgs. of Cookies

**VIP Boxed Lunch**
- Choice of:
  - The NJIT Steak Sandwich: Sliced Beef Tenderloin, Caramelized Onions, Blue Cheese & Horseradish Aioli on Ciabatta Bread
  - GDS Chicken Sandwich: Grilled Chicken, Red Onion, Granny Smith Apples, Arugula & Honey-Dijon Mustard in a Baguette
  - Veggie Wrap: Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes with a Pesto Cream Dressing

- Mustard & Mayo (pcs)
- Canned Soda or Bottled Water
- Individual Bags of Chips
- Pcs. Of Whole Fruit
SNACK PACKS

(10 Guest Minimum / 72 Hour Notice)
The following snack packs have been discounted and created for your enjoyment and convenience and are available at any time of the day.

<table>
<thead>
<tr>
<th>JOLT</th>
<th>HYDRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Home Baked Cookies</td>
<td>Granola Bars</td>
</tr>
<tr>
<td>Fudge Brownies</td>
<td>Assorted Whole Fruit</td>
</tr>
<tr>
<td>Coffee &amp; Tea Service</td>
<td>Assorted Gatorades</td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SWEETS &amp; TREATS</th>
<th>RECOVER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Candy Bars</td>
<td>Assorted Muscle Milk (Protein)</td>
</tr>
<tr>
<td>Assorted Bags of Chips &amp; Pretzels</td>
<td>Hummus w/ Sliced Pita Bread</td>
</tr>
<tr>
<td>Assorted Canned Soda</td>
<td>Assorted Whole Fruit</td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>THE MID-DAY BREAK</th>
<th>THE HEALTH NUT #1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Home Baked Cookies</td>
<td>Assorted Nutri-Gran &amp; Kashi Bars</td>
</tr>
<tr>
<td>Fudge Brownies</td>
<td>Assorted Whole Fruit</td>
</tr>
<tr>
<td>Seasonal Fruit Platter (sliced)</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>Coffee &amp; Tea Service</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>THE HEALTH NUT #2</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Low-Fat Yogurt w/ Granola</td>
<td></td>
</tr>
<tr>
<td>Hummus w/ Sliced Pita Bread</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit Platter (sliced)</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
</tr>
</tbody>
</table>
PARTY FAVORITES

(48 Hour Notice)
The following **budget friendly** items have been discounted and created for your enjoyment and convenience and are available for lunch or dinner.

### PARTY SUBS
- 3ft Italian Submarine Sandwich
- 3ft Roast Beef Submarine Sandwich
- 3ft Turkey Submarine Sandwich
- 3ft Grilled Vegetable Sandwich
- 3ft Tuna Submarine Sandwich
  (3 ft. serves approx. 12-15 pp)

- 6ft Italian Submarine Sandwich
- 6ft Roast Beef Submarine Sandwich
- 6ft Turkey Submarine Sandwich
- 6ft Grilled Vegetables Sandwich
- 6ft Tuna Submarine Sandwich
  (6 ft. serves approx. 20-25 ppl)

### PARTY PLATTERS
- Mixed Green Salad served w/ 2 Dressings
  (10-12 ppl)
  (20-25 ppl)
  (40-50 ppl)

- Vegetable Crudité w/ Ranch Dip
  (10-12 ppl)
  (20-25 ppl)
  (40-50 ppl)

- Seasonal Fruit Platter
  (10-12 ppl)
  (20-25 ppl)
  (40-50 ppl)

- Cubed Cheese & Cracker Display
  (10-12 ppl)
  (20-25 ppl)
  (40-50 ppl)

- Hummus & Sliced Pita Bread
  (10-12 ppl)
  (20-25 ppl)
  (40-50 ppl)

- Assorted Finger Sandwiches (2 per person)
  (10-12 ppl)
  (20-25 ppl)
  (40-50 ppl)

### COLD SALADS
- Cole Slaw
- Macaroni Salad
- Potato Salad
- Garden Salad

- Country Style Potato Salad
- Greek Orzo Potato Salad
- Red Bliss Potato Salad w/ Fresh Dill & Thyme
- Pasta Primavera Salad

- Bowtie Pasta w/Spinach, Tomato, Mozzarella w/Basil Pesto
- Tortellini Salad w/ Tri-Color Peppers & Italian Vinaigrette
- Tomato, Red Onion, & Basil Mozzarella & Tomato Salad

### HOT FOOD (BY THE TRAY)
- Chicken Marsala
- Chicken Parmesan
- Chicken Francese
- Pepper Steak
- Sausage & Peppers

- Baked Ziti
- Penne Vodka w. Pea
- Rigatoni Bolognese
- Bow-Tie Pasta w/ Broccoli
- Buffalo Wings w/ Blue Cheese

- Chicken Tenders w/ dipping sauces
- Sautéed Fresh Vegetables
- Rice Pilaf
- Mashed Potatoes w/ Gravy

### MISC.
- Bag of Pretzels (ind.)
- Bag of Chips (ind.)
- Assortment of Gourmet Cookies (3 per person)
- Assorted Italian Cookies (Butter & Biscotti)
- Fudge Brownies
NY STYLE PIZZA
(Hand Spun / 8 slices per pie)
- Large Cheese Pie
- Large Cheese Pie w/ Pepperoni
- Large Cheese Pie w/ Sausage
- Large Cheese Pie w/ Ham
- Large Cheese Pie w/ Broccoli
- Large Cheese Pie w/ Peppers
- Large Cheese Pie w/ Pineapple
- Large Cheese Pie w/ Meatballs
- Large Cheese Pie w/ Spinach
- Large Cheese Pie w/ Mushrooms
- Large Cheese Pie w/ Fresh Tomato & Basil
- Large Cheese Pie w/ Black Olives
- Large Cheese Pie w/ Pineapple & Ham
- Large Cheese Pie w/ Peppers & Onions

SPECIALTY PIZZA:
- Bruschetta Pie
- Rigatoni Vodka Pie
- Baked Ziti Pie
- Grandma Square Pie
- Buffalo Chicken Pie
- Grilled Chicken Caesar Pie
- Chicken Parmigiana Pie
- Chicken Ranch Pie
- Eggplant Pie
- Veggie Delight Special

CALZONES
- Cheese Calzone
- Chicken Calzone
- Ham Calzone
- Vegetable Calzone

EXTRAS
- Stromboli
- Sausage Roll
- Hot Dog Roll

PREMIUM PIZZA:
- Philly Cheesesteak Pie
- Meat Lovers Pie
- Italian Hot Dog Pie

(48 Hour Notice)
BASIC BARBECUE
• 6oz Beef Burgers w/ Buns
• Veggie Burgers w/ Buns (as per requested)
• All Beef Hot Dogs Served w/ Sauerkraut & Onions
• Platters of American Cheese
• Shredded Lettuce, Tomatoes & Pickles
• Vegetarian Pasta Salad
• Sliced Watermelon
• Brownies & Blondies
• Canned Soda & Bottled Water
• Condiments & Paper Products

TEXAS BARBECUE
• Chipotle BBQ Baby Back Pork Ribs
• BBQ Chicken pcs
• Texas Chili Mac & Cheese
• Buttered Corn on the Cob
• Baked Beans
• Shredded Lettuce, Tomatoes & Pickles
• Vegetarian Pasta Salad
• Sliced Corn Bread
• Creamy Cole Slaw
• Sliced Watermelon
• Brownies & Blondies
• Canned Soda & Bottled Water
• Condiments & Paper Products

Additional Items for BBQ:
(priced per person)
Seasonal Fruit Platter
Homemade Potato Salad
Macaroni Salad
Cole Slaw
BBQ Chicken Pieces
Grilled Marinated Chicken Breast
Grilled Sliced Steak
Baby Back Ribs
Baked Beans
Corn Bread
Corn on the Cob
Grilled Chicken Kebabs
Grilled Vegetable Kebabs
Grilled Veggie Burgers
Hamburgers (6 oz) with Bun
Hot Dogs w/ Buns
Corn Dogs
BAKERY ITEMS

PER PERSON:
- Assorted Gourmet Cookies (3 per person)
- Assorted Home Baked Cookies (1.5 per person)
- Specialty Butter Cookies
- Italian Fancy Cookies
- Assorted Loaf Breads (Marble, Banana Nut, & Cran. Walnut)
- Fudge Brownies (2 per person)
- Italian Pastries (Large) – per piece
- Italian Pastries (Mini) - per piece
- Mini Apple Cider Donuts (per dozen)
- Assorted Regular Sized Donuts (per dozen)
- Assorted Mini Sized Muffins (per dozen)
- Assorted Mini Scones (per dozen)
- Rockland Bakery Standard Cupcakes (per piece)
- Assorted Regular Sized Gourmet Cupcakes (per piece)
- Assorted Mini Gourmet Cupcakes (per piece)
- Gourmet Donuts – Top That Donut (per piece)
- Vanilla Chip Blondies

PER CAKE:
- Whole Cakes (Cannoli, Amaretto, Oreo, Hazelnut, Lemon, Chocolate Mousse, Raspberry Mousse, Fudge, Tiramisu, Mocha, Carrot Cake, Strawberry Shortcake)
- Whole Cheesecake
- Whole Cheesecake w/ Fruit
- Sheet Cake (1/2)
- Sheet Cake (Full)

BEVERAGES

- Assortment of Canned Soda & Iced Tea (12 oz.)
- Lipton Iced Tea
- Bottled Water (16.9 oz)
- Ocean Spray Juice (Bottles)
- Coffee Service
- Tea Service
- Milk by the pint (Whole, Skim, 2%, or Chocolate)
- Apple Cider (Hot or Cold)
- Hot Chocolate

Air Voids – 1 Void for 75 people
- Fruit Punch
- Lemonade
- Iced Tea
- Gatorade
- Iced Water
- Pitchers of Ice Water w/ Lemon
- Hydration Stations (Filtered Water w/ Sliced Fruit)
ALCOHOL POLICY

(2 Week Notice – Please contact catering department for pricing)
All Liquor will be offered in an open bar format and billed per person and the number of hours of service.

**Standard Open Bar Rates**

<table>
<thead>
<tr>
<th>Rate</th>
<th>Event Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>$$$$$ per person</td>
<td>1 Hour Event</td>
</tr>
<tr>
<td>$$$$$ per person</td>
<td>2 Hour Event</td>
</tr>
<tr>
<td>$$$$$ per person</td>
<td>3 Hour Event</td>
</tr>
</tbody>
</table>

*Beverage Handling Fee* of $$$$ per person will be added to the order for the wine and beer service.

Each Beer & Wine open bar will have an assortment of the following:

- Three types of Wine (Sauvignon Blanc, Merlot, Cabernet Sauvignon, or Pinot Grigio)
- Three types of beer (2 domestic beers & 1 imported beer)
- Unlimited soda, water, iced tea & juices.

**Premium Open Bar Rates**

<table>
<thead>
<tr>
<th>Rate</th>
<th>Event Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>$$$$$ per person</td>
<td>1 Hour Event</td>
</tr>
<tr>
<td>$$$$$ per person</td>
<td>2 Hour Event</td>
</tr>
<tr>
<td>$$$$$ per person</td>
<td>3 Hour Event</td>
</tr>
</tbody>
</table>

*Beverage Handling Fee* of $$$$ per person will be added to the order for the premium service.

Each Premium open bar will have an assortment of the following:

- Assortment of Hard Liquors (Vodka, Gin, Whiskey, Scotch, Rum, Tequila, Sweet & Dry Vermouth)
- Three types of Wine (Sauvignon Blanc, Merlot, Cabernet Sauvignon, or Pinot Grigio)
- Three types of beer (2 domestic beers & 1 imported beer)

GDS will also provide soda, club Soda, tonic, iced tea, juices, water, lemons, limes, & olives.

**Champagne Toast**

$$$$$ per person for a Champagne Toast for guests

**Note: Bartender Service will be added to all Open Bars – 5 Hour Min**
Here is a listing of our available linens:

90 in. Round Table Covering (4 people)
108 in. Round Table Covering (High Top Table)
120 in. Round Table Covering (8 people)
132 in. Round Table Covering (10 people)
90 x 90 Table Covering (Buffet/Bar/Registration Tables)
Polyester Napkins
Table Skirting