Office Catering & Conference

Dining Menu

Restaurant Associates
365 5th Avenue

Catering Contact:
Restaurant Associates at CUNY
Hopeton Taylor, Sr. Catering Manager, htaylor@gc.cuny.edu
Telephone: (212) 817-7948, (212) 817-7951
Breakfast

Continental Breakfast
Assorted Mini Bagels, Mini Muffins & Mini Danish, Fresh Squeezed Orange Juice, Regular & Decaffeinated Coffee, & Tea
9.75 per guest

Conference Breakfast
Assorted Mini Bagels, Mini Muffins & Mini Danish, Fresh Fruit Salad, Fresh Squeezed Orange Juice, Regular & Decaffeinated Coffee, & Tea
11.50 per guest

Healthy Breakfast
Fresh Cut Fruit, Low-Fat Natural Yogurt, Low-Fat Cottage Cheese, Low-Fat Granola, Lemon Infused Water, Regular & Decaffeinated Coffee, & Tea
11.50 per guest

Hot Breakfast
Vegetable Frittatas, French Toast, Maple Syrup, Bacon & Sausage, Home Fries, Mini Bagels, Fresh Fruit Salad, Fresh Squeezed Orange Juice, Regular & Decaffeinated Coffee, & Tea
20.00 per guest, minimum 12 guests

Frittata Breakfast (Select One Frittata)
Ham & Cheddar, Spinach & Goat Cheese, Bacon & Caramelized Onion, Egg White Frittata, Spinach
Includes Mini Croissants, Fresh Fruit Salad, Fresh Squeezed Orange Juice, Regular & Decaffeinated Coffee, & Tea
17.50 per guest, minimum 12 guests

A La Carte
Whole Fruit 1.25 each
Large Scones 2.00 each
Low Fat Yogurt Cups 1.75 each
Greek Yogurt Cups 2.25 each
Fresh Fruit & Yogurt Parfait 3.75 each
Fresh Fruit Smoothie 4.00 each
Fresh Fruit Salad 4.50 per guest
Pastry Basket 4.50 per guest
Includes Mini Danish, Mini Croissants, Mini Muffins, Butter & Preserves
Bagel Basket 3.25 per guest
Includes assorted Large Bagels, Butter, Cream Cheese and Preserves
Hot Oatmeal- With Toppings 5.95 per guest
Hard Boiled Eggs 1.75 per guest
Assorted Mini Doughnuts 3.00 per guest
Smoked Salmon 7.95 per guest
With traditional accompaniments
Fresh Squeezed Orange Juice 2.50 per guest
Coffee (Regular & Decaffeinated) & Tea Service 3.00 per guest
Lunch

Sandwiches & Salads

Basic Sandwich Luncheon
Turkey, Tuna, Ham and Vegetable Sandwiches, Potato Chips, Cookies, Assorted Pepsi Beverages
13.50 per guest

Conference Sandwich Luncheon
Turkey, Tuna, Roast Beef and Vegetable Sandwiches, Mesclun Greens, Garden Fresh Vegetables, Balsamic Vinaigrette, Potato Chips, Cookies, Assorted Pepsi Beverages
15.00 per guest

Executive Sandwich Luncheon
20.00 per guest
Includes Assorted Canned Soda & Bottled Water.
Selection of 4 Sandwiches and 5 Sides from choices below:

Sandwich Selections:
Meditarranean Tuna
Extra Virgin Olive Oil, Lemon Juice, Red Onions, Chopped Capers, Dill, Ciabatta Bread

Black and Blue
Blackened Chicken Breast, Crumbled Blue Cheese, Lettuce, Tomato, Whole Wheat Roll

Ranch Chicken
Crispy Buttermilk Fried Chicken, Ranch Aioli, Lettuce, Tomato, Soft Brioche Roll

Reuben
NY Deli Style Corned Beef, Swiss, Dijon

Rotisserie Turkey
Thin Sliced Roasted Turkey, Apple Chutney, Rosemary Focaccia Bread

Grilled Vegetable Wrap

American Wrap
Virginia Ham, Swiss Cheese, Lettuce, Tomato, Honey Mustard Dressing

El Paso Wrap
Turkey, Applewood Smoked Bacon, Avocado, Baby Greens, Tomato

Slow Roasted Beef
Cheddar Cheese, Red Pepper Mayo, Lettuce, Tomato, Pumpernickel Roll

Vegetarian
Hummus, Olive Oil, Parmesan Cheese, Arugula, 7 Grain Roll

Garden Sandwich
Olive Tapenade, Thin Sliced Cucumber, Mesclun Greens, Shredded Carrot, Roasted Peppers

Chicken Caesar Wrap

Side Selections:
Mesclun Salad, Fresh Vegetables
Quinoa, Dried Fruit, Lemon, Fresh Herbs
Tuscan White Bean Salad, Oregano, Olives, Sun Dried Tomatoes
Tomato, Cucumber, Red Onion Salad, Red Wine Vinaigrette

Pasta Salad
Fresh Fruit Salad
Premium Chip Assortment
Low-fat Chip Assortment
Cookies & Brownies
Lunch

Make Any Sandwich Lunch a Box Lunch**
5.00 per guest
**Excludes Build Your Own

Build Your Own Sandwich Lunch Package
17.45 per guest
Roast Turkey, Black Forrest Ham, Roast Beef, Chicken & Tuna Salad
Swiss, Cheddar & American Cheese
Assorted Rolls
Mesclun Salad, Balsamic Vinaigrette
Assorted Chips
Cookies & Brownies
Winter Catering
Specials

Seasonal Salads
Winter Wheatberry Salad, Pistachio, Apple, White Balsamic
Wild Rice, Dried Cranberries, Thyme, Red Wine Vinaigrette
Baby Spinach, Butternut Squash, Cashews, Mustard Vinaigrette
Sicilian Orange Salad  Arugula, Red Onion, Oranges, Parsley, Olive Oil

Seasonal Sandwiches
Panko Crusted Chicken, Baby Greens, Sweet Chili Sauce, Wrap
Applewood Smoked Bacon, Ham, Lettuce, Tomato, Lemon Mayonnaise, Wheat Roll
Turkey, Swiss, Thousand Island Dressing, Pumpernickel Roll
Goat Cheese, Avocado, Chopped Walnut, Arugula, 7 Grain Roll

All specials are in addition to the standard salad and sandwich selections.
Salad Samplers
Build Your Own Salad
16.45 per guest
2 Assorted Seasonal Greens
Grilled Chicken Breast, Tuna Fish
6 Assorted Crudité Toppings:
Shredded Cheese, Garbanzo Beans, Broccoli Florets, Cherry Tomatoes, Cucumbers,
Shredded Carrots, Bell Peppers, Red Onions, Croutons
3 Assorted Salad Dressings
Dinner Rolls

Market Salad Buffet
Served with appropriate Dressings and Dinner Rolls
2 choices, 15.45 per guest
3 choices, 20.45 per guest
4 choices, 22.45 per guest

Tuna Niçoise Salad
Greens, Tomatoes, Green Beans, Cucumber, Potato, Olives, Red Onions, Rare Seared
Yellowfin Tuna

Chicken Caesar
Fresh Romaine, Croutons, Parmesan Cheese, Sliced Grilled Chicken

Greek Salad
Romaine, Tomatoes, Cucumbers, Pepperoncini, Feta Cheese, Red Onions, Kalamata Olives,
Lemon Vinaigrette Dressing

Whole Grain Salad
Selection of Organic Grains with Dried Fruits, Nuts, and Honey

Italian Antipasta Salad
Mixed Greens, Sliced Prosciutto, Salami, Artichoke Hearts, Roasted Peppers, Olives,
Tomatoes, Provolone

Spinach Salad
Baby Spinach, Hard Boiled Eggs, Shredded Carrots, Bacon Bits, Balsamic Vinaigrette

Market Salad Bar
25.00 Per Guest
Mesclun Greens, Baby Spinach, Baby Arugula
10 Assorted Vegetable Toppings (Cucumber, Carrot, Tomato, Broccoli, Bell Peppers, Plus Seasonal Items)
Sliced Grilled Lemon Herb Chicken
Hard Boiled Eggs
Grilled Tofu (V, GF)
Croutons, Shredded Cheese, Sunflower Seeds
1 Grain (Lentils, Quinoa, Or Wheatberries)
Assorted Dressings
Dinner Rolls
Fresh Berries
Assorted Pepsi Beverages
# International Buffets: Winter

### Nuevo Latino
- *Salmon, Tomato, Tequila Salsa
- *Chipotle Garlic Rubbed Tenderloin, Chimichurri Sauce
- *Roasted Peruvian Potatoes (Vegan)
- *Frisée, Roasted Poblano Peppers, Mango Vinaigrette (Vegan)
- *Tomato, Avocado, Onion Salad (Vegan)
- Fried Plantains, Papaya Chili Relish (Vegan)
- Served With Assorted Breads
- *Fresh Fruit Salad (Vegan)
- Dessert
- Assorted Soda & Water

**25.50 per guest**

### NY Steakhouse
- *Creekstone Farms Black Angus Tenderloin, Wild Mushrooms
- *Char-Grilled Salmon, Parsley Vinaigrette
- *Roasted Asparagus, Lemon, Truffle Oil, Sun-Dried Tomato (Vegan)
- *Sliced Buffalo Mozzarella, Beefsteak Tomato, Basil (Vegetarian)
- *Steakhouse Chopped Salad (Vegetarian)
- Dinner Rolls, Butter (Vegetarian)
- Assorted Cookies, Brownies, Cupcakes (Vegetarian)
- Assorted Soda & Water

**30.00 per guest**

### Italian
- *Chicken Florentine, Sautéed Spinach, Artichokes, Aged Provolone, Lemon Wine Sauce
- Penne Pasta, Roasted Eggplant, Sauce Arrabiata, Parm Reggiano (Vegetarian)
- *Tomato, Mozzarella, Pesto Vinaigrette (Vegetarian)
- *Caesar Salad (Vegetarian)
- *Balsamic Roasted Mushrooms, Red Peppers, Fresh Basil (Room Temp) (Vegan)
- *Fruit Salad (Vegan)
- Mini Italian Pastries
- Assorted Soda & Water

**25.95 per guest**

### Middle Eastern Pita
- Falafel (Vegetarian)
- *Shwarma Spiced Chicken
- *Saffron Rice Pilaf (Vegan)
- Cracked Wheat, Tomato, Mint Salad (Vegan)
- *Hummus (Vegan), Pita Chips (Vegan), Gyro Bread (Vegan)
- *Feta, Olives, Dill, Scallion, Romaine, Lemon Vinaigrette (Vegetarian)
- *Tzatziki Sauce (Vegetarian), *Lettuce (Vegan), *Tomato (Vegan)
- *Red Onion (Vegan)
- *Fruit Salad (Vegan)
- Baklava, Cookies (Vegetarian)

**25.95 per guest**

*selections are suggested for those avoiding gluten.*
International Buffets: Winter

Winter Market  $30.00 per guest
Roasted Turkey Breast, Mission Figs, Port Wine & Sage Reduction
*Sauteed Salmon, Citrus And Olive Salad, Wilted Spinach
*Roasted Fingerling Potatoes, Sun Dried Tomato Butter (Vegetarian)
*Grilled Squash, Rosemary Balsamic Reduction (Vegan)
*Black Kale Salad, Parmesan, Lemon Chili Yogurt Dressing (Vegetarian)
Whole Wheat Pasta Primavera Salad, Green Herb Dressing (Vegetarian)
Seasonal Dessert
Assorted Soda & Water

Asian Rice Bowls  $30.00 per guest
*Chopped Teriyaki Chicken
Hoisin Roasted Pork
*Brown Rice (Vegan)
*Jasmine Rice (Vegan)
*Ginger Roasted Mushrooms (Vegan)
*Sambal Roasted Corn (Vegan)
*Spicy Green Beans (Vegan), *Soy Broccoli (Vegan)
*Edamame (Vegan), *Scallions (Vegan), *Bamboo Shoots (Vegan)
*Sweet Chili Sauce (Vegan), *Peanut Sauce (Vegan), *Chili Garlic Sauce (Vegan)
*Mixed Greens, Sesame Vinaigrette (Vegan)
*Fruit Salad (Vegan)
Assorted Soda & Water

American Traditions  $30.00 per guest
*Turkey Breast With Roasted Shallots & Mushrooms
*Glazed Ham With Grilled Pineapple
*Mashed Potatoes & Gravy
*Buttered Green Beans
*Mixed Greens, Honey Mustard Vinaigrette (Vegetarian)
Dessert
Dinner Roll (Vegetarian)
Assorted Soda & Water

*selections are suggested for those avoiding gluten.
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<thead>
<tr>
<th>Snacks &amp; Beverages</th>
<th>Snacks</th>
<th>Beverages</th>
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<tbody>
<tr>
<td></td>
<td>A la Carte</td>
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<tr>
<td></td>
<td>Whole Fruit</td>
<td>1.25 each</td>
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<td>Fresh Fruit Salad</td>
<td>4.50 per guest</td>
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<td></td>
<td>Bag of Chips, Pretzels, or Popcorn</td>
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<td>Harvest Trail Mix</td>
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<td></td>
<td>Chocolate Dipped Strawberries</td>
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<td>Crumbs Mini Cupcakes</td>
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<td>Assorted Mini Tarts</td>
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<td>Cookies &amp; Brownies</td>
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<td>Crudités with 2 dips</td>
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<td>Tortilla Chips with Salsa &amp; Guacamole</td>
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<td>Hummus with Pita Bread</td>
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<td></td>
<td>International Cheese Board</td>
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<td>Basic Snack</td>
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<td></td>
<td>Selection of freshly baked Cookies &amp; Brownies, assorted Mini Tarts, Coffee &amp; Tea Service, Bottled Water</td>
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<td>Healthy Snack</td>
<td>8.00 per guest</td>
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<td>Trail Mix, Granola Bars, Protein Bars, Fresh Berries, Bananas, Coffee &amp; Tea Service, Bottled Water</td>
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<td>Candy &amp; Snack Basket</td>
<td>8.50 per guest</td>
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<td>Selection of Candy Bars, Harmony Snacks, Bags of Chips &amp; Pretzels</td>
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<td>Custom and Specialty Cakes are available with 24-Hour notice. Contact the Catering Department for details and full cake menu.</td>
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<td>Beverages</td>
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<td>Coffee (Regular &amp; Decaffeinated) &amp; Tea Service</td>
<td>3.00 per guest</td>
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<td>Soda</td>
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<td>Bottled Water</td>
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<td>Assorted Bottled Iced Tea</td>
<td>2.50 per guest</td>
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<td>Red Bull Energy Drink</td>
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Hors D’Oeuvres

Passed Hors D’Oeuvres
22.00 per guest per hour
11.00 per guest for each additional hour

Choose 6 items:
Hot
Crab Cakes, Lime Aioli
Thai Chicken Sate, Spicy Peanut Sauce
Spanakopita
Vegetable Spring Rolls
Filo Triangle, Brie and Raspberry
Spiced Lamb in Phyllo, Tatziki Sauce
Panko Breaded Artichoke, Parmesan Aioli

Cold
Blue Cheese, Roasted Apple, Walnut Bread
BBQ Beef, Scallion, Plantain Chip
Pepper Seared Tuna, Rice Cracker, Tobiko Caviar
Sweet Chili Shrimp, Pineapple Salsa
Asian Chicken Salad, Crusted Peanuts, Cucumber

Passed Hors D’Oeuvres can be served as stationary items for an additional 2.00 per guest, per item.

Stationary Hors D’Oeuvres
Minimum 12 guests
All selections include Crudités with 2 dips:
Wild Mushroom, Tartlet, Chevre Cheese
Beef Wellington
Beef Bulgogi Skewer, Chili Garlic Sauce
Mini Italian Sausage Calzone
Vegetable Spring Rolls, Ginger Soy Sauce
Sesame Crusted Chicken

3 items 17.00 per guest
4 items 20.00 per guest
5 items 23.00 per guest
Finger Food & Party Platters

Finger Food
Minimum 12 guests.
All selections include Crudités with 2 dips
3 items 15.00 per guest
4 items 18.00 per guest
5 items 21.00 per guest
Vegetable Curry Samosa, Mango Chutney
Spinach, Mozzarella Stuffed Mushroom
Pigs in a Blanket
Chicken Fingers, Honey Mustard Sauce
Jalapeño Poppers
Mini Cuban Sandwiches
Assorted Chicken Wings

Party Platters
(Minimum 12 guests)
Each Platter 8.50 per guest
Antipasti Plate: Prosciutto, Parmigiano Reggiano, Fresh Mozzarella, Marinated Artichokes, Roasted Red Peppers
Tapas Plate: Serrano Ham, Manchego Cheese, Quince Paste, Piquillo Peppers, Olives, Almonds, Pan Con Tomate
Assorted Sushi & Sashimi Platter
Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce
Assorted Sushi & Sashimi Platter
Bruschetta Bar: Tomato & Basil, Rosemary White Bean, Blue Cheese & Walnut, Olive & Feta Tapenade, Crostini

Mediterranean Plate: Hummus, Baba Ghanouj, Tabbouleh, Feta Cheese, Black Olives, Crudités, Dolma, Pita Chips
Fiesta Plate: Pico De Gallo, Guacamole, Black Bean & Corn Salad, Tortilla Chips
International Cheese Board, Fresh Dried Fruit, Assorted Crackers & Flatbreads
Cocktail Receptions

Cocktail Reception Stations
Minimum 12 guests.
23.00 per guest, 1st hour
11.00 per guest for each additional hour

Latino-Fusion Station
Quasacaca Salsa with Fried Green Plantains
Masa Cakes, Huago Sauce
Chorizo and Cheese Empanada
Black Bean & Cheese Quesadilla
Pico De Gallo, Guacamole, Black Bean & Corn Salad, Tortilla Chips

Italian Reception Station
Bruschetta Bar with Three Toppings
Meatball Sliders
Arancini Ball- Tomato & Mozzarella
Roasted Vegetable Antipasti
Meat & Cheese Antipasti
Citrus & Herb Olive

Asian-Fusion Reception
Veggie Samosas, Mango Chutney
Vegetable Dim Sum, Ginger Scallion Soy
Crispy Duck Spring Roll, Sweet Chili Sauce
Crab Rangoon
Shrimp Dumpling, Ginger Scallion Soy

American Reception Station
Cheeseburger Slider, Brioche Bun
Philly Cheese Steak Bites
Macaroni and Cheese Bites
Hickory Smoked Chicken Wings
Crudités, 2 Dipping Sauces
Cocktail Receptions

**Bar Selections**

**Full Premium Bar**
26.00 per guest, 1st hour
12.00 per guest for each additional hour
Premium Liquor Selection
House Red & White Wine
Imported & Domestic Beers
Sodas, Juices, Mixers & Bottled Water

**Wine & Beer Bar**
15.00 per guest, 1st hour
8.00 per guest for each additional hour
House Red & White Wine
Imported & Domestic Beers
Sodas, Juices & Bottled Water

**Non-Alcoholic Bar**
3.50 per guest, 1st hour
1.50 per guest for each additional hour
Assorted Sodas, Juices & Bottled Water

**Also at the Bar...**

**Bar Snacks**
1 item, 3.50 per guest
3 items, 7.50 per guest each additional hour
Spiced Nuts
Citrus & Herbed Olives
Parmesan Cheese Straws
Wasabi Peas
Grissini
Sweet & Spicy Popcorn

All Bar Packages Require Bartenders. Bars are based on open bar packaging and will be charged as so.
Information

Please note that certain menu items require 48-hour notice

$750 surcharge applies to all events scheduled on weekends and holidays.

Deliveries are available from 8:00 am – 5:00 pm. $175 surcharge applies to service scheduled before 8am or after 5pm.

Guaranteed minimum guest count is required one week prior to event date for orders over 50 guests.

Orders cancelled with less than 48 business hours notice will be charged in full.

Menu prices do not include the cost of rentals (china, equipment, linen, etc) tax, delivery or staffing charges. Please contact Catering Department for quote.

The above staffing charge is an administrative charge for administration of the function, is not purported to be a tip or gratuity and will not be distributed as a tip or gratuity to the employees who provided service to the guests.

Prices are subject to change.

Please contact the Catering Department for your special event needs:

Telephone:    (212) 817-7948
(212)817-7951
Fax:   (212) 817-1596
Website:   http://cuny.catertrax.com
Email:              Hopeton Taylor, Sr. Catering Manager, htaylor@gc.cuny.edu

Catering by Restaurant Associates
A passion for food. An obsession for detail. And an unparalleled roster of unique, impressive locations. Having earned a reputation for uncompromising quality, we can offer you exclusive access to some of the nation’s most spectacular settings including landmark restaurants, cultural centers and world-class museums.

Whether you’re hosting an intimate reception for a few guests or a gala for a few thousand, our creative catering experts will be delighted to work with you to custom design a truly memorable experience.

We dedicate ourselves to ensuring the success of your event.