



CULINART GROUP

INNOVATIVE DINING SOLUTIONS



continental breakfasts • sandwich luncheons • entrée buffets
afternoon snacks • special functions • special event catering

CulinArt Catering

Brookdale Community College

(P) 732-224-2156 (F) 732-842-1157

culinartcatering@brookdalecc.edu

Welcome to CulinArt Catering Services at Brookdale Community College. It is our privilege to serve you. This catering guide outlines CulinArt's most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of CulinArt's full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guides. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of 10 people (unless otherwise specified) or \$50.00 minimum, whichever total dollar amount is greater. If the order is under \$50.00 it will be subject to a \$5.00 delivery charge. Prices include delivery, food table/station linens, set-up, break down and pick-up of food and equipment. Certain events (such as china service, tended bars, chef stations) will require additional charges.

To Order catering services please contact CulinArt's catering office at (732) 224-2156 or email us at culinartcatering@brookdalecc.edu. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us. When emailing your order, remember to include all pertinent information, including function day and date; start-time; desired set-up and pick-up times; delivery location (building, floor, room); contact information for the individual placing the order (phone and email); contact information for the individual responsible for the order billing (phone and email).

48 Hours Advance Notice is typically required for CulinArt to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours are 7:00 AM – 5:00 PM Monday thru Friday. Orders deliverable during regular hours will receive no service charge. Catered orders scheduled outside of regular business hours will receive an additional overtime rate charge.

Orders Cancelled 48 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 48 hours of specified set up time will be billed a cancellation charge: 50% of the total food and beverage cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. CulinArt will pick-up all food, beverage, and equipment approximately 2 hours after the delivery time. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CulinArt's replacement cost.

For the Safety and Well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

Special Function Labor may be required for your event. CulinArt will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$28/hour with a guaranteed five-hour minimum.

breakfast buffets



Continental Breakfast \$5.50 per person (10 person minimum)

select three (3): bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices and coffee, decaffeinated coffee and tea

Bagel Breakfast \$6.25 per person (10 person minimum)

assorted fresh-baked large bagels with your choice of two (2) of the following cream cheeses: plain, scallion or vegetable, served with butter and preserves, assorted juices, and coffee, decaffeinated coffee and tea

Muffin Madness \$6.25 per person (10 person minimum)


assorted fresh-baked muffins, served with butter and cream cheese, assorted juices, and coffee, decaffeinated coffee and tea



Hot Breakfast \$11.95 per person (20 person minimum)

scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, assorted bagels and muffins, fresh fruit display, assorted juices, coffee, decaffeinated coffee and tea

a la carte breakfast

Fresh Fruit Mosaic \$4.25 per person 


sliced fresh fruit and berries



Assorted Whole Hand Fruit Basket \$1.75 per person 

Individual Assorted Low-Fat Yogurts \$2.75 each 

Individual Assorted Greek Yogurts \$3.25 each 


Fruit & Yogurt Parfaits \$4.25 per person 

Granola Bars & Cereal Bars \$2.50 per person 

side salads

Signature Red Bliss Potato Salad \$1.50 per person

Caesar Salad \$1.50 per person

Greek Salad \$1.50 per person 


Tossed Green Salad with Balsamic Vinaigrette \$3.00 per person 

Cucumber and Tomato Salad \$1.50 per person 

Pasta Primavera Salad \$1.50 per person

Southwestern Black Bean and Corn Salad \$1.50 per person   

Grilled Seasonal Vegetable Platter \$4.25 per person 

Fresh Fruit Salad \$3.75 per person 



boxed lunches

Classic Sandwich Boxed Lunch 9.75 per box

choice of sandwich prepared on kaiser roll: roasted turkey breast and provolone, ham and swiss, roast beef and cheddar, vegetarian (with hummus, grilled vegetables, cucumber and sprouts), grilled chicken, tuna salad, egg salad, chicken salad

includes: bag of chips, fresh-baked cookie, piece of whole fruit and cold beverages of either bottled water or assorted soda

Salad To-Go Boxed Lunch 9.75 per box

choice of entree salad: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens

includes: fresh-baked cookie, piece of whole fruit and cold beverages of either bottled water or assorted soda

sandwiches, wraps & salads

Signature Sandwich Platter \$10.95 per person (10 person minimum)

includes the following variety of sandwiches prepared on select breads and rolls:

pepper-crust beef and provolone with slow-roasted tomatoes and fresh basil . roasted red peppers, portobello mushrooms and wilted spinach with garlic aioli . grilled chicken with crisp arugula and caramelized onions . shaved prosciutto and mozzarella cheese with roasted pepper pesto spread . oven-roasted turkey with apple chutney



Served with assorted canned sodas, bottled water, tossed garden salad with two dressings on the side, and David's fresh-baked cookies

Classic Sandwich and Wrap Collection \$11.95 per person (15 person minimum)

includes the following variety of sandwiches:



turkey breast caesar wrap . grilled breast of chicken with sun-dried tomato spread on focaccia . shaved roast beef with cheddar on a kaiser roll . greek salad pita . veggie tuna with fresh dill and carrot on a crusty multi-grain roll

Served with assorted canned sodas, bottled water, tossed garden salad with two dressings on the side, and David's fresh-baked cookies

Classic Salad Collection \$12.25 per person (20 person minimum)

includes any three (3) of the following variety of salads:

chicken caesar . pasta primavera . mediterranean vegetable . chicken waldorf salad accompanied by two dressings on the side, fresh rolls, and butter

Served with assorted canned sodas, bottled water, and fresh fruit salad



We Proudly Serve

Boar's Head

Brand Deli Meats

hot luncheon buffets



*Additional hot buffets and internationally-themed buffets available.
Please contact CulinArt to discuss alternate options.*

Classic Hot Luncheon Buffet \$21.95 per person (20 person minimum)

our classic hot luncheon buffet includes choice of two (2) salads,
choice of two (2) classic entrees and choice of two (2) accompaniments
with bottled water, assorted soda and iced tea, coffee service and fresh-baked
cookies



Classic Salads, select any two (2) from our side salad selections:

Classic Entrées, select two (2):




- creamy dijonnaise boneless breast of chicken
- roasted breast of turkey with cornbread-herb stuffing
- teriyaki stir-fried chicken with asian vegetables
- roasted salmon with lemon dill 
- sliced beef tri-tip steak with onion gravy
- roast pork loin with caramelized apples and raisins 
- vegetable lasagna with garlic bread
- baked ziti with side of meatballs
- chicken marsala



Accompaniments, select two (2):

- smashed yukon gold potatoes
- oven-roasted red bliss potatoes
- roasted sweet potatoes
- white or brown rice pilaf 
- green beans with red peppers 
- glazed carrots



- steamed broccoli 
- roasted seasonal vegetable medley 
- stir-fried mixed vegetables 


breaks & snacks

Assortment of Fresh-baked Cookies \$1.00 per person

Sweet Surrender Platter \$3.75 per person

cookies, blondies, brownies




Fresh Fruit Mosaic \$4.25 per person 

Assorted Whole Hand Fruit Basket \$1.75 per person 

Crispy Snacks \$1.50 per person

individual bags of classic chips and pretzels

Roasted Pepper Hummus \$2.95 per person 

served with baked pita chips

Gourmet Cheese Display \$5.00 per person

served with assorted flatbreads and crackers

Vegetable Market Basket \$4.25 per person 

served with Ranch Dip

Antipasto Platter \$6.95 per person

prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points

Specialty Cakes *call for details*

beverages

Freshly Brewed Coffee, Decaffeinated Coffee, and Teas \$2.50 per person

**** Starbucks Coffee available for an additional \$1.00 per person**

**** Tazo teas available for an additional \$1.00 per person**


Hot Beverage Refresh \$1.50 per person

Chilled Juices \$1.75 per bottle

Bottled Water Service \$1.00 per bottle



Assorted Canned Soda, Iced Tea, and Lemonade \$1.00 per bottle

 At CulinArt, we encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.