

CULINART CATERING

BROOKDALE COMMUNITY COLLEGE

(732) 224-2156 | CATERING@BROOKDALECC.EDU



The CulinArt Catering Promise

When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service and personal touches that make the difference to you and your guests.

- All listed prices are per person, unless otherwise noted.
- There is a minimum order of 10 people (unless otherwise stated).
- Prices include delivery, set up, break down, and pick up of food and equipment.
- Certain events (such as china service, tended bars, chef stations) will incur additional charges.
- China, glimmer ware (high-end disposables), rentals and linens may require additional charges.

To Order

Please contact CulinArt to place your catering order at (732) 224-2156 or catering@brookdalecc.edu. We are more than happy to arrange an initial meeting to discuss your event, meeting, or party needs.

72 Hour Advance Notice

Our objective is to accommodate your needs. To ensure selection and availability, we request that functions be scheduled at least three business days ahead. Of course, we will make every effort to satisfy your dining service needs with reasonable notice.

Regular Catering Service Hours

Our regular catering hours are 7AM – 3PM Monday through Friday. Catered orders scheduled outside of regular business hours may receive an additional charge.

Cancellations

Orders cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment

CulinArt will pick-up all equipment. All equipment must be returned with the order or the customer will incur a replacement fee.




Special Function Labor

CulinArt will make specific recommendations on the type and number of servers and chefs. All special function labor is charged at \$50/hour with a guaranteed 5-hour minimum.

Dietary Needs and allergens

It is important that our clients make CulinArt fully aware of any guest dietary restrictions, food sensitivities and/or allergies in advance. We make every effort to avoid cross-contact. However, there is always the potential for cross-contact in our open kitchens as well as self-serve events.

Wellness Options

Please refer to the following icons when selecting your menu options.  Eat Well  Vegetarian  Vegan

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.*

BREAKFAST BUFFETS

NY-STYLE BAGEL BREAKFAST


\$9.95 per person | Minimum 1 dozen

Includes assorted bagels with choice of 2 spreads:

- plain
- cheddar and chive
- cinnamon raisin
- vegetable cream cheese
- sundried tomato
- smoked salmon

Includes coffee, tea, and bottled water

Complete your breakfast:

- add fresh fruit platter  \$6.95 per person
- assorted fruit juices \$2.95 per person
- add mini pastry platter \$6.95 per person

CONTINENTAL BREAKFAST


\$14.95 per person

Includes:

- assorted mini pastries, muffins, danish and bagels
- whipped butter, plain cream cheese and assorted fruit preserves

Includes coffee, tea, and bottled water






Complete your breakfast:

- add fresh fruit platter  \$6.95 per person
- add assorted fruit juices \$2.95 per person

HOT BREAKFAST

\$24.95 per person | Minimum 10 people

Includes:

- scrambled eggs*  or egg whites  
- applewood smoked bacon
- pork sausage or turkey sausage 
- home fried breakfast potatoes 

Includes coffee, tea, and bottled water

Complete your breakfast:


- add fresh fruit platter  \$6.95 per person
- add mini pastry platter \$2.95 per person
- add mini pastry platter \$6.95 per person

BREAKFAST SANDWICHES

ENGLISH MUFFIN SANDWICHES

\$49.95 per dozen | Minimum 1 dozen

Select up to 2 varieties:

- egg* and cheese 
- bacon, egg* and cheese
- sausage, egg* and cheese
- California sandwich with spinach, avocado and roasted tomatoes

BREAKFAST SIPS & BITES

PANCAKE BITES

\$14.95 per dozen | Minimum 1 dozen each

- maple bacon
- cinnamon sugar
- lemon blueberry
- chocolate chip

Served at room temperature with maple syrup

FRENCH TOAST BITES

\$15.95 per dozen | Minimum 1 dozen each





thick-cut cinnamon French toast cubes dusted with powdered sugar

Served at room temperature with pancake syrup

MINI SMOOTHIE SIPS




\$24.95 per dozen | 8 oz | Minimum 1 dozen each

Select 2:

- Berry Blend  - blackberries, blueberries, raspberries, strawberries, baby spinach, dates, soy milk
- Green Machine  - banana, mango, kale, dates, soy milk, cinnamon
- Antioxidant Blast  - grapes, banana, blueberries, lemon juice, oat milk
- Choco Nut  - peanut butter, banana, cocoa, almond milk

OVERNIGHT OATS

Minimum 1 dozen each

- Blueberry Lemon  - oatmeal, almond milk, Greek yogurt, fresh blueberries, lemon zest
- Banana Nut  - oatmeal, almond milk, banana, walnuts and cinnamon spice
- Carrot Cake  - oatmeal, shredded carrots, cinnamon, golden raisins

A LA CARTE BREAKFAST

Fresh Fruit and Berry Platter

\$10.95 per person | Minimum 10 people

Assorted Individual Yogurt Cups

\$2.95 each | Minimum 5 people

Assorted Individual Greek Yogurt Cups

\$2.95 each | Minimum 5 people

Assorted Granola Bars and Cereal Bars

\$12.95 per dozen | Minimum 1 dozen

Nature Valley Granola, KIND, and CLIFF Bars

Mini Pastry Platter

\$10.95 per person | Minimum 10 people

Coffee and Tea

\$5.95 per person | Minimum 10 people

served with non-fat milk, 2% milk and sweeteners | dairy substitutes available

Assorted Fruit Juices

\$2.95 per person | Minimum 10 people

Select 2:

- orange, cranberry, apple, grapefruit




LUNCHEON SANDWICH BUFFETS

UPMARKET SANDWICH PLATTER

\$19.95 per person | Minimum 10 people

Includes all five sandwich options:

- Roast Beef* and Caramelized Onion
roast beef, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise on brioche*
- Maple Ham and Brie
glazed ham, brie cheese, sliced apples, and arugula with Dijon mustard on brioche
- Fresh Mozzarella and Tomato 
sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia
- Blazin' Buffalo Grilled Chicken Sandwich
bleu cheese spread, grilled buffalo chicken and romaine on ciabatta
- Turkey Avocado Wrap
turkey breast, avocado, red onions, leaf lettuce and tomato on whole wheat wrap


Complete your lunch:

- add a gourmet side salad \$5.95 per person
- add assorted Lay's potato chips and pretzels \$2.95 per person
- add cookie and brownie platter \$5.95 per person
- add assorted fruit juices \$2.95 per person

CLASSIC SANDWICH AND WRAP COLLECTION

\$17.95 per person | Minimum 10 people

Includes all five sandwich options:

- Grilled Chicken Caesar Wrap
- Turkey and Swiss Wrap
- Roast Beef* and Cheddar on Wheat Bread
- Egg Salad and Spinach on Pumpernickel 
- Ham and Swiss on Kaiser Roll

Complete your lunch:

- add a gourmet side salad \$5.95 per person
- add assorted Lay's potato chips and pretzels \$2.95 per person
- add cookie and brownie platter \$5.95 per person
- add assorted fruit juices \$2.95 per person

CLASSIC DELI PLATTER

\$17.95 per person | Minimum 10 people

Build your own sandwich from the following ingredients:

- sliced turkey breast, sliced salami, sliced ham
- swiss cheese, cheddar cheese, american cheese
- lettuce, tomato, sliced red onion, pickles
- mayonnaise, chipotle aioli, mustard
- assorted sliced breads and mini rolls

Complete your lunch:


- add a gourmet side salad \$5.95 per person
- add assorted Lay's potato chips and pretzels \$2.95 per person
- add cookie and brownie platter \$5.95 per person
- add assorted fruit juices \$2.95 per person

LUNCHEON SALAD BUFFET

ENTRÉE SALAD PLATTERS

\$16.95 per person | Minimum 10 people

10 - 19 people, select 2 salads | 20 people or more, select 3 salads:







- Southwest Chicken Salad - *chili-rubbed chicken breast on a bed of lettuce with black beans, sweet roasted corn, diced tomatoes, green onions and crispy corn tortilla strips with house-made pico de gallo and cilantro ranch dressing*
- Sesame Soy Seared Salmon* Salad +\$12.95 per person - *roasted salmon, mandarin oranges, crispy Asian noodles, tomatoes, scallions, peppers and carrots over mixed greens with sweet Thai chili vinaigrette*
- Classic Cobb Salad - *chopped romaine lettuce with roast turkey breast, avocado, olives, tomatoes, crisp bacon, chopped egg* and gorgonzola crumbles with Ranch dressing*
- Grilled Steak* and Gorgonzola Salad +\$10.95 per person - *marinated flank steak tossed with tender green beans, cherry tomatoes and gorgonzola with olive oil and red wine vinegar and garlic croutons*
- Grilled Chicken Caesar Salad - *crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house-made croutons with creamy Caesar dressing**
- Tropical Tofu Salad  - *sesame grilled tofu, avocado, pineapple, mango, jicama, green onions and edamame with pineapple-orange vinaigrette*
- Seared Tuna* Niçoise Salad (requires 36 hours advance notice; + 3.00 per person) - *seared rare ahi tuna*, red potatoes, hard-cooked egg*, haricot vert, olives and red grape tomatoes with Dijon mustard vinaigrette*

Complete your lunch:

- add a gourmet side salad \$5.95 per person
- add assorted Lay's potato chips and pretzels \$2.95 per person
- add cookie and brownie platter \$5.95 per person
- add assorted fruit juices \$2.95 per person

GOURMET SIDE SALADS

Minimum 10 people

- Mixed Field Greens   \$5.95 per person
mixed greens, cherry tomatoes, Dijon vinaigrette
- Kale Caesar Salad*  \$5.95 per person
*kale, romaine, parmesan croutons and Caesar dressing**
- Classic Creamy Cole Slaw  \$5.95 per person
shredded cabbage, carrots, and tangy slaw dressing
- Classic Potato Salad  \$5.95 per person
red potatoes, peas, hard boiled eggs and mayonnaise
- Greek Orzo and Feta Salad  \$6.25 per person
cucumbers, tomatoes, kidney beans, olives, feta and orzo pasta tossed with olive oil and red wine vinegar

SALAD BAR

\$17.95 per person | Minimum 10 people

Includes up to 2 greens, 2 dressings, 1 protein and 6 toppings

Select 2 greens:

- Spring Mix
- Baby Spinach
- Romaine
- Arugula

Select 1 protein:

- grilled tofu
- diced ham
- diced turkey
- grilled chicken
- grilled flank steak* +\$10.95 per person
- grilled shrimp +\$10.95 per person
- additional protein +\$5.95 per person

Select 2 dressings:

- balsamic vinaigrette
- buttermilk ranch dressing
- creamy avocado dressing
- Caesar dressing*
- creamy red wine vinaigrette

Select 6 toppings:

- broccoli
- chickpeas
- chopped hard cooked egg*
- cucumbers
- feta cheese
- grape tomatoes
- kalamata olives
- roasted corn
- roasted mushrooms
- shredded carrots
- shredded cheddar cheese
- sliced red bell peppers
- toasted quinoa
- additional toppings +\$5.95 each per person



BOXED LUNCHES

Minimum 5 of each variety

Box lunches include bag of chips, choice of fresh hand fruit or cookie and bottled water

Sandwich boxes include mayo and mustard packets

- Grilled Chicken Caesar Salad* \$15.95 per box
*romaine lettuce with grilled chicken breast, shaved parmesan cheese, house made croutons with Caesar dressing**
- Kale Caesar Salad* ✓ \$14.95 per box
*baby kale and romaine lettuce with shaved parmesan cheese and house-made croutons with Caesar dressing**
- Classic Cobb Salad \$15.95 per box
chopped romaine lettuce with roast turkey breast, avocado, olives, tomatoes, crisp bacon, chopped egg and gorgonzola crumbles with Ranch dressing*
- Greek Salad ✓ \$14.95 per box
romaine lettuce, cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, dill and Greek vinaigrette
- Fresh Mozzarella and Tomato Sandwich ✓ \$14.95 per box
sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia
- Rocket Grilled Chicken Sandwich \$15.95 per box
arugula, tomatoes, parmesan cheese and grilled chicken breast with balsamic vinaigrette on brioche
- Turkey Avocado Wrap \$15.95 per box
turkey breast, avocado, red onions, cilantro, leaf lettuce and tomato on whole wheat wrap
- Roast Beef* and Caramelized Onion Sandwich \$16.95 per box
roast beef, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise on brioche*
- Ham and Brie \$16.95 per box
smoked ham, brie cheese, sliced apples, arugula, Dijon mustard on brioche



HOT LUNCHEON BUFFET

\$26.95 per person | 10 to 29 people – choice of 1 entree and 2 accompaniments

\$36.95 per person | 30 or more people – choice of 2 entrees and 2 accompaniments

Requires 48-hour notice











Additional entree \$19.95 per person | Additional accompaniment \$10.95 per person

Served with one gourmet side salad choice and cookie platter

Entrees:

- Grilled Chicken Provencal
marinated chicken breast plum tomatoes, black olives, garlic and fresh herbs
- Chicken Marsala
with seared mushrooms, grated parmesan and parsley
- Herb Roasted Turkey Breast
cornbread-collard stuffing and creamy onion gravy
- Marinated Grilled Flank Steak
cilantro, soy and garlic marinated flank steak with scallions
- Lemon Cod Fish Fillet
with a zucchini, tomato, garlic sauté
- Honey-Miso Roasted Salmon* +\$12.95 per person
with honey miso sauce
- Mezze Tossed Pasta 
whole wheat penne, cherry tomatoes, grilled zucchini, chickpeas, fresh lemon-basil gremolata
- Marinara Eggplant Rollatini 
filled with creamed spinach

Accompaniments:

- Charred Broccoli and Blistered Tomatoes  
- Sautéed Green Beans and Carrots  
- Roasted Root Vegetables  
- Teriyaki Stir-fried Vegetables 
- Vegetable Rice Pilaf  
- Smashed Yukon Gold Potatoes 
- Creamy Baked Mac and Cheese 
- Penne Pasta in Garlic and Basil Olive Oil 

THEMED LUNCHEON BUFFETS

Requires 48-hour notice | Minimum 20 people

Additional entree \$12.95 per person | Additional accompaniment \$10.95 per person

Select 1 entree | Select 2 accompaniments

Served with a cookie and brownie platter

ITALIAN INSPIRED BUFFET

\$29.95 per person

includes Kale Caesar salad and warm bread sticks

Entrees:

- Chicken Parmesan
- Sweet Italian Sausage with tri-color peppers and onions
- Parmesan Crusted Fish
- Meatball Marinara
- Eggplant Parmesan Lasagna

Accompaniments:

- Penne a la Vodka
- Baked Ziti with Marinara, Ricotta and Fresh Mozzarella
- Pasta Carbonara
- Crushed Yukon Gold Potatoes with sage & olive oil
- Zucchini and Tomato Sauté

LATIN INSPIRED BUFFET

\$32.95 per person

includes mini dinner rolls and chopped taco salad with crispy tortilla strips, tomatoes, peppers, and green goddess dressing

Entrees:

- Roasted Vegetable Enchiladas with Salsa Verde
- chicken Asada
- Carnitas Pork
- Beef Ropa Vieja

Accompaniments:

- Warm Street Corn Salad
- Arroz Amorilla
- Spiced Black Beans
- Fried Sweet Plantains

TACO BAR

\$22.95 per person

includes sour cream, pico de gallo, fire-roasted salsa, salsa verde, jack cheese, guacamole and flour tortillas

Entrees:

- Chili Lime Shrimp Tacos +\$10.95 per person
- Carnitas Pork Tacos
- Beef Barbacoa Tacos
- Pulled Chicken Tacos
- Chili Spiced Ground Beef Tacos

MEDITERRANEAN BUFFET

\$22.95 per person

includes warm pita bread and Greek salad with olives, tomatoes, feta and lemon vinaigrette

Entrees:

- Lemon Chicken Kebabs
- Chickpea Falafel
- Lamb Kebabs +\$12.95 per person
- Shaved Beef and Lamb Gyro

Accompaniments:

- Tzatziki Sauce
- Lemon Hummus
- Tabbouleh Salad
- Marinated Chickpea Salad
- Lemon Orzo Pila
- Grilled Marinated Eggplant with Feta



BREAKS AND SNACKS

Minimum 10 people

Mediterranean Sampler

\$14.95 per person

olive tapenade, lemon hummus, red pepper hummus with pita, long-cut carrots, celery sticks

Vegetable Crudites

\$9.95 per person

with blue cheese, hummus, and ranch dips

House Made Tortilla Chips

\$14.95 per person

corn tortilla chips with salsa verde, pico de gallo and guacamole

Assorted Seasonal Hand Fruit Basket

\$2.95 per person

David's Cookie and Brownie

\$16.95 per dozen

assortment of chocolate chip, sugar, oatmeal raisin cookies, chocolate brownies and blondies

Cupcake Platter

\$49.95 per dozen

vanilla, chocolate, red velvet and peanut butter

Mini Cheesecakes

\$45.95 per dozen

Snack Bars

\$12.95 per dozen

Assorted Nature Valley Granola, KIND, and CLIFF Bars

RECEPTION APPETIZERS AND PLATTERS

Minimum 10 people

Charcuterie

\$29.95 per person

prosciutto, genoa salami, capicola, imported and domestic cheese, grilled zucchini, roasted tomatoes, roasted peppers, and marinated olives with toasted flatbreads and rosemary focaccia

Mediterranean Mezze & Pita

\$29.95 per person

served with grilled pita, cucumber chips, marinated olives and stuffed grape leaves

Select three dips:

- lemon hummus
- roasted red pepper hummus
- black bean hummus
- cucumber tzatziki
- tomato-cucumber
- marinated feta salad

Fiesta Tex-Mex Dip

\$29.95 per person

pico de gallo, salsa verde, guacamole, green onions, jalapenos, sour cream, black beans, cilantro, avocado and shredded jack-cheddar cheese served with corn tortilla chips

Seasonal Grilled Vegetable Platter

\$19.95 per person

balsamic marinated grilled vegetables with ranch dressing and green goddess dip

Sushi Sampler*

MP per person | includes 3 pieces per person

Chef's selection of seafood and vegetarian sushi rolls

Baked Brie en Croute

\$19.95 per person

with toasted almonds, fresh sliced apples and assorted crackers

Spinach and Artichoke Dip

\$19.95 per person

creamy dip served in a sourdough bread bowl with crisp breads and crackers

BEVERAGES

Bottled/Canned Beverages

- 20 oz. Dasani Bottled Water \$2.95 per person
- 20 oz. LifeWTR/Smart Water \$3.95 per person
- 12 oz. Bubly Sparkling Water \$3.95 per person
- 12 oz. Assorted Canned Soda \$2.95 per person
- Tropicana/Minute Maid Bottled Juice, assorted variety \$2.95 per person

Coffee and Tea Service

\$5.95 per person | Minimum 10 people

served with half-and-half, non-fat milk, 2% milk and sweeteners | dairy substitutes available

Assorted Fruit Juices

\$2.95 per person | Minimum 10 people

Select 2:

- orange
- cranberry
- apple
- grapefruit

Assorted Spa Water

\$1.95 per person | Minimum 10 people

Select 1:

- Cucumber Mint
- Lemon Lime
- Orange Basil
- Apple Cinnamon