

hot luncheon buffet

Please contact CulinArt to discuss alternate options.




Classic Hot Luncheon Buffet 23.75 *20 person minimum*
includes choice of two (2) salads, two (2) entrees and two (2) accompaniments served with bottled water, soda, iced tea, coffee service and David’s fresh baked cookies (*substitute cookies with italian pastries for 1.95*)

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

Classic Entrées, select two (2):

- lemon parsley chicken with capers
- chicken breast with mushrooms in marsala sauce
- seared chicken bruschetta
- sliced beef tri-tip steak with mushroom and onion gravy
- beef stir-fry over asian vegetables
- roasted salmon with lemon dill
- pamesan crusted tilapia
- vegetable lasagna
- penne a la vokda
- vegetable napoleon

Accompaniments, select two (2):

- | | |
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| • smashed yukon gold potatoes  | • steamed broccoli with lemon zest  |
| • parsley red bliss potatoes | • lemon dill rice |
| • green beans with red peppers  | • kale and pesto couscous |
| • rice with vegetable confetti | • barley with mushrooms and vegetables |

boxed lunches additional boxed lunch selections available upon request

Classic Sandwich Boxed Lunch 10.55
choice of sandwich prepared on kaiser roll: breast of turkey & provolone, ham & swiss, roast beef & cheddar, roast chicken, tuna salad, egg salad, chicken salad, veggie (roasted vegetables with hummus, sprouts & cucumber)
includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Salad To-Go Boxed Lunch 10.55
choice of entree salad: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens
includes: fresh-baked cookie, piece of fruit and cold beverage

beverages



- Freshly Brewed Coffee, Decaf and Tea 2.90**
- Starbucks/Tazo Coffee, Decaf and Tea 4.20**
- Hot Beverage Refresh 1.90**
- Chilled Juices 2.10**

Bottled Water Service 1.35

Assorted Canned Sodas and Bottled Iced Teas 1.35

Citrus or Cucumber Infused Water 1.00

Fresh Brewed Iced Tea 1.65

Virgin White Sangria 2.15

Raspberry Mint Lemonade 2.15

Orange Strawberry Punch 2.15

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 Thursday and 7:00 AM – 3:00 PM 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 \$30/hour with a guaranteed five-hour minimum.

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.



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

Brookdale Community College
(732) 224-2156

culinartcatering@brookdalecc.edu

breakfast buffets



Continental Breakfast 6.30 select three (3): mini bagels, mini muffins, mini danish, mini scones or mini croissants, served with butter, cream cheese, preserves, assorted juices, water, coffee, decaf and tea

Health Conscious Continental 7.35 assorted individual low-fat yogurts, granola & fruit bars, fresh fruit platter, pitchers of infused water, coffee, decaf and tea

Continental Breakfast Sandwich 10.25
assorted breakfast sandwiches with meat & cheese, mini muffins or pastries, fresh fruit platter, assorted juices, water, coffee, decaf and tea

Hot Breakfast 11.80 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, bottled water, coffee, decaf and tea

a la carte breakfast 10 person minimum

Diced Melon & Pineapple Bowl 3.15

Fresh Fruit Mosaic 5.20 sliced fresh fruit and berries

Assorted Whole Hand Fruit Basket 2.10

Individual Assorted Low-Fat Yogurts 3.05

Individual Assorted Greek Yogurts 3.60

Fruit & Yogurt Dip Platter 4.60

Granola Bars & Fruit Bars 2.55

breaks & snacks



Assortment of Fresh-baked Cookies 1.40

Sweet Surrender Platter 4.15 cookies, blondies, brownies

Fresh Fruit Mosaic 5.20

Assorted Whole Hand Fruit Basket 2.10

Crispy Snacks 1.60 classic chips & pretzels with onion dip

Hummus 3.45 with baked pita chips

Gourmet Cheese Display 5.70 with assorted flatbreads and crackers

Vegetable Market Basket 4.50 with ranch dip

Basic Ice Cream Novelties 2.15

Premium Ice Cream Novelties 3.15

Specialty Cakes and Pastries call for details

sandwiches & wraps



Signature Sandwich Platter 13.65
includes the following variety prepared on select breads and rolls served with red bliss potato salad or tossed garden salad, David's fresh baked cookies, assorted soda and bottled water:

- pepper-crusted 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



Market Sandwich and Wrap Collection 13.10
includes the following variety prepared on select breads, rolls and wraps served with red bliss potato salad or tossed garden salad, David's fresh baked cookies, assorted soda and bottled water:

- turkey breast caesar wrap
- grilled breast of chicken with sun-dried tomato spread
- shaved roast beef with cheddar
- greek salad pita
- veggie tuna with fresh dill and carrot



Classic Sandwich and Wrap Collection 11.60
includes the following variety prepared on select breads and rolls served with chips, David's fresh baked cookies, assorted soda and bottled water:

- breast of turkey & provolone
- ham & swiss
- roast beef & cheddar
- tuna salad
- egg salad
- chicken salad



Classic Salad Collection 13.05
includes choice of three (3) of the following variety served with dressings on the side, fresh fruit salad, fresh rolls, butter, assorted soda and bottled water:

- chicken caesar
- southwest chicken
- grilled steak & gorgonzola
- mediterranean vegetable
- kale & farro with feta

3' deli subs serves 12-15 people



Italian 51.25
ham, salami, capicola, provolone, lettuce and tomato with condiments, dressings and chips

American 51.25
turkey, ham, american cheese, lettuce and tomato with condiments, dressings and chips

Vegetarian 51.25
roasted seasonal vegetables, lettuce and tomato with condiments, dressings and chips

18" pizzas hand tossed and sliced into 8



Traditional Cheese 14.75

Roasted Seasonal Vegetables 18.75

Meat Lovers 19.50
pepperoni, sausage, ham and capicola

Buffalo Chicken 19.50
sauced with ranch dressing and topped with breaded buffalo chicken chunks

Additional Toppings 2.35 each
sausage, pepperoni, ham, meatball, mushroom, onion, peppers, olives, jalapeño, spinach, broccoli

café slider collection

Deli Sliders 25.65 per dozen
turkey or roast beef

Buffalo Chicken Sliders 25.65 per dozen

Pulled Pork Sliders 25.65 per dozen
with pickled vegetables

Gourmet Hamburger Sliders 24.75 per dozen
with caramelized onion and bacon jam

Crab Cakes Sliders 27.75 per dozen

Grilled Portobello Sliders 22.60 per dozen
with wilted spinach, feta cheese and tomato jam

side salads

Signature Red Bliss Potato Salad 2.60

Caesar Salad 2.60

Greek Salad 3.15

Tossed Green Salad 2.10

Cucumber and Tomato Salad 2.65

Pasta Primavera Salad 2.65

Southwestern Black Bean and Corn Salad 2.65

Grilled Seasonal Vegetable Platter 4.65

Fresh Fruit Salad 4.15