



C A T E R I N G



AT MANHATTAN
COLLEGE



Our Menu



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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience. We look forward to the opportunity of working with you!

Director of Catering at Manhattan College.





Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

We recommend contacting the Catering Department at least 2 weeks before your event in order to ensure location availability and to ensure that the menu items that you desire are available. Be prepared to give the date of the event, beginning and ending times, location, estimated number of guests, menu information, level of service, and any other special requirements for your event. While it is not critical that you finalize all of the details for your event at this time, the more we know about the event, the more detailed the planning. You may contact the catering department at 718-862-7451 or email the catering manager at kristina.hoffman@sodexo.com.



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we can begin to plan your event. Tables, chairs, and other equipment will need to be arranged by you through Campus Services at 718-862-7245. When making the reservation, please include tables and trash cans needed that Campus Services will be using. To reserve a room for an event, please contact 718-862-7245 (Dantes/Smith/Platos/Quad/Etc.)





Planning Your Special Event

Contact the Catering Office

At least 10 business days before the event, contact the catering office at 718-862-7451 or email us at kristina.hoffman@sodexo.com or stop by our office located in Thomas Hall. Some arrangements can be made by phone or email, others require an appointment with the Catering Manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 10:00 am - 4:00 pm, closed on some holidays. After we have finalized all the details of your special event, you will receive a confirmation via fax to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, **MUST** take place at least 3 business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the 3 business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees

The signed contract is considered a confirmation for the event and must be received at least 3 business days prior to your event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 50% of your food bill for any event that is not cancelled within 3 business days, and confirmed in writing by the customer. If Manhattan College is closed due to inclement weather, all catering events will be automatically cancelled at no expense to the customer.





Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff must be present for all served meals and buffets. A fee of \$24.33 per hour per attendant for a 4 hour minimum will be applied. We recommend that you have one attendant for all receptions and breaks for every 75 guests.



Payment

All catered functions must have a secured payment before they occur. Department Accounts, Cash, Check & Money Orders are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event and New York State Sales Tax of 8.875% will be added to your event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.



Delivery Fees

There is no delivery fee for catering services held within Manhattan College campus. Deliveries off campus and outside of a 3 mile radius from the school campus will be subject to a \$100 delivery fee. There is a minimum charge of \$10.00 per order for all food and beverage orders. Arrangements can be made for pick up of orders that are under \$10.



Alcohol Policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Campus Services reserves the right to refuse service of alcoholic beverages to any person.



Planning Your Special Event

Alcohol Service/Policy

A full bar setup (if liquor is planned) at a dinner or reception can be charged by consumption or can be billed per person. We recommend at least one bartender for every 75-100 guests for beer and wine service. The charge for a bartender is \$24.33 per hour, 4 hour minimum.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China

Our catering department provides high-quality plastic products for all deliveries not attended by staff and all receptions unless china is requested. For all dinners (either buffet or plated) served in Thomas Hall or Smith Auditorium, china service is provided at no additional charge. For all events outside of those locations that require china service, an additional charge of \$1.50 per person will be applied.

Floral

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.





Planning Your Special Event

Linens and Skirting

We will provide linens and skirting for guest tables, buffets, and bars at no additional charge. Other tables may be skirted and covered at \$3.75 per tablecloth and \$25.85 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$.35 each. Specialty linens are available upon request for an additional charge.



Sustainable, Kosher and Organic Meals

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional fee per person.



Food Removal Policy

Due to health regulations, it is the policy of Campus Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





A GREAT START

MORNING REFRESHMENTS

\$\$ Denotes budget conscious items.

MORNING JOLT

Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
** Hot Chocolate also available **

1-19 Guests \$2.50 pp \$\$
20 or more Guests \$2.00 pp \$\$

BARE BASIC \$4.15 pp \$\$

Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Assorted Fruit Juices
Assorted Mini Muffins or Mini Danish

THE NEW YORKER \$6.25 pp \$\$

Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Assorted Fruit Juices
Assorted Bagels with condiments
Sliced Seasonal Fruit

BAKERY À LA CARTE

Assorted Bagels with condiments \$2.50 pp \$\$
Assorted Donuts \$2.00 pp
Croissants \$1.15 pp
Assorted Scones \$1.35 pp \$\$
Biscotti \$1.05 pp
Warm Biscuits \$1.05 pp
Assorted Mini Muffins or Danish \$1.55 pp
Sliced Seasonal Fruit \$1.05 pp
Assorted Bottled Juices \$1.30 pp \$\$
Granola and Yogurt \$2.75 pp
Cold Cereal with Milk \$3.15 pp



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee and hot tea.

EARLY RISER

\$7.55 pp

Choice of Two Breakfast Entrees
Choice of One Breakfast Meat
Breakfast Potatoes
Assorted Mini Muffins or Danish
Assorted Bottled Juice

THE LUMBER JACK

\$7.50 pp

Buttermilk Pancakes
Scrambled Eggs
Country Sausage
Breakfast Potatoes
Assorted Juice

EYE OPENER

\$8.80 pp

Choice of Two Breakfast Entrees
Choice of Two Breakfast Meat
Breakfast Potatoes
Assorted Mini Muffins or Danish
Bagels with Assorted Condiments
Assorted Bottled Juice

THE HEALTHY CHOICE

\$6.75 pp

Roasted Vegetable Quiche
Breakfast Potatoes
Fresh Seasonal Fruit
Assorted Juice

THE BOUNTIFUL BREAKFAST BUFFET

\$11.00 pp

Choice of Three Breakfast Entrees
Choice of Two Breakfast Meats
Seasonal Fresh Fruit
Breakfast Potatoes
Assorted Mini Muffins or Danish
Bagels with Assorted Condiments
Assorted Bottled Juice

BREAKFAST ENTREE OPTIONS

French Toast ~ Buttermilk Biscuits ~ Blueberry
Pancakes ~ Scrambled Eggs ~ French Toast Sticks
~ Belgian Waffles ~ Regular Waffles

BREAKFAST MEATS OPTIONS

Fresh Bacon ~ Country Sausage (links or
patties) ~ Smoked Ham Steaks ~ Turkey Bacon
(extra charge)

BREAKFAST POTATOES OPTIONS

Hash-brown Potatoes ~ Tater Tots ~ Fresh Potatoes
with Onions

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. All sandwiches served with appropriate condiments.

TUSCAN GRILLED CHICKEN SANDWICH \$8.80 pp

Grilled chicken sandwich with basil pesto served on focaccia bread with side salad of the day.

GRILLED CHIPOTLE CHICKEN SANDWICH \$9.30 pp

Grilled chicken breast with a chipotle rub, fresh Pico de Gallo served on a bun with the side salad of the day.

GRILLED VEGGIE BAGUETTE \$6.50 pp

Grilled eggplant, zucchini and red peppers with artichoke hearts and olive & mushroom tapenade on a ciabatta roll with side salad of the day.

GRILLED PORTOBELLO ON FOCACCIA \$7.25 pp

Grilled portobello mushroom sandwich with Italian dressing and basil pesto and provolone cheese served with side salad.

SWEET BEEF \$9.30pp

Roast beef with caramelized onion and garlic mayonnaise on a baguette served with side salad of the day.

HAM & CHEDDAR SANDWICH W/HORSERADISH SAUCE \$7.75 pp

Shaved ham and sliced cheddar cheese with lettuce, tomato, and horseradish sauce on pumpernickel bread with side salad of the day.

CHICKEN CAESAR WRAP \$8.60pp

Sliced chicken breast, Romaine lettuce, Caesar dressing and parmesan wrapped in a flour tortilla with side salad of the day.

PICNIC LUNCH \$8.00 pp

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & Swiss cheese.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be preset along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of canned soda or water.

CHEF SALAD

\$9.30 pp

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

CHICKEN FAJITA SALAD

\$9.30 pp

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

COBB SALAD

\$7.25 pp

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

TACO SALAD

\$8.25 pp

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

CAESAR SALAD

\$7.75 pp

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

* Add grilled balsamic chicken breast \$9.50 pp \$\$

* Add beef strips \$9.75 pp

FRUIT AND COTTAGE CHEESE

\$7.00 pp

Red seedless grapes, wedges of apples and oranges, sliced cantaloupe served with cottage cheese.

LUNCHEON SALADS



LUNCHEON SALADS

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\$\$ Denotes budget conscious items.

ANTIPASTO SALAD \$9.30 pp

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

VEGETARIAN HUMMUS PLATE \$7.95 pp \$\$

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

THAI BEEF AND NOODLE JAZZ SALAD \$9.30 pp

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens with Thai dressing.

BIG GREEK SALAD \$8.95 pp \$\$

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (15 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. Hot items can be added to any buffet for an additional charge.

\$\$ Denotes budget conscious items.

SLICERS DELI BUFFET

\$9.95 pp \$\$

Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and a beverage.

OPTIONS

- Bottled Water or Canned Soft Drink.
- Pasta salad, potato salad, Caesar salad, and tossed garden salad, tomatoes, cucumbers, red onion and croutons.

SALAD BUFFET

\$12.45 pp

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a beverage.

CAESAR BAR

\$10.25 pp

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars and a beverage.

OPTIONS:

- Add grilled chicken \$11.95 pp \$\$
- Add grilled steak \$12.40 pp \$\$
- Add grilled shrimp \$11.45 pp
- Add grilled salmon \$13.40 pp

ROMA ITALIAN

\$12.40 pp

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, cookies and a beverage.

SANDWICH AND SALAD BUFFET

\$10.70 pp

Assorted sandwiches on Kaiser rolls. Choice of three: tuna, turkey, ham, roast beef or veggie and cheese. Tossed salad with choice of dressings, relish tray of toppings and condiments, potato chips, and choice of dessert. Assorted canned soda and bottled water.

B U F F E T S



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (15 GUEST MINIMUM)

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\$\$ Denotes budget conscious items.

THE ITALIAN

\$18.65 pp

Caesar salad with herbed croutons
Choice of chicken francaise or chicken marsala
Baked ziti
Vegetable rice pilaf
Basil marinated vegetables
Fresh garlic bread and focaccia squares
Assorted fresh baked cookies and brownies and fruit salad

AMERICAN COMFORT FOOD

\$18.65 pp

Mixed greens salad with balsamic vinaigrette
Buttermilk crispy chicken or bbq chicken
Kansas city bbq beef ribs
Creamy cole slaw
Southern style potato salad
Fresh corn on the cob
Buttermilk biscuits
Hot apple crisp & watermelon slices

PACIFIC RIM

\$17.65 pp

Edamame in the shell
Chicken stir fry with vegetables
Sautéed gingered beef with snow peas
Steamed white rice
Vegetable lo mein
Crisp chow mein noodles & fortune cookies
Fresh baked cookies & brownies

THE ISLANDER

\$17.65 pp

Mixed greens salad with mango cucumber vinaigrette
Jerk or curried chicken
Sweet plantains
Rice and beans
Watermelon slices
Pitchers of iced tea and fruit punch
Coconut cake

THE SOUTHWESTERN

\$15.60 pp

Guacamole & chips
Chicken & beef fajitas with sautéed peppers and onions
Yellow rice & refried beans
Lettuce, chopped tomatoes, shredded cheddar cheese
Sour cream and tomato salsa
Flour tortillas
Churros
Fruit salad

VIVA LA FRANCE

\$19.95 pp \$\$

Whole roasted herb d' provence chicken
Beef burgundy stew
Sautéed asparagus almondine
Potato gratin
Spinach salad
Petite french cakes & pastries

B U F F E T S



B O U N T I F U L B U F F E T S

ROOM TEMPERATURE BUFFETS

Perfect for afternoon meetings or warm spring days. All include cold beverages, Sliced Fresh Seasonal Fruit, Rolls & Butter, and Fresh Baked Cookies.

\$\$ Denotes budget conscious items.

THE JASPER \$19.95 pp \$\$

Roasted salmon with caper & olive salad
Lemon herb chicken over fresh lentils
Mozzarella and tomato salad
Pasta with artichokes, sun-dried tomatoes, and
caramelized garlic
Sautéed broccoli and roasted red peppers
Traditional tuscan bruschetta

THE RIVERDALE \$19.95 pp \$\$

Salad with chick peas, cucumber, tomato,
peppers, and sherry vinaigrette
Balsamic grilled chicken with olives, feta, and
orzo salad
Herb marinated grilled flank steak, haricot verts,
and dijon potatoes
Tortellini primavera salad
Roasted broccoli and red peppers

THE BRONX \$19.95 pp \$\$

Tomato, cucumber, and red onion salad
Grilled tamarind chicken with jicama and root
vegetable slaw
Citrus glazed salmon over couscous
Green beans and roasted red peppers
Grilled pita bread

ADDITIONS TO BUFFETS

Stuffed shells with marinara sauce	\$3.25 pp
Penne with sausage and peas in a Tomato cream sauce	\$3.15 pp
Baked tortellini with fresh tomato, Basil, and parmesan	\$3.50 pp \$\$
Grilled chicken with whole roasted Garlic & artichoke	\$3.15 pp
Balsamic grilled flank steak	\$4.30 pp
Eggplant parmesan with linguini	\$2.10 pp
Grilled salmon with olives, capers, And tomatoes	\$3.65 pp
Caesar salad	\$1.50 pp \$\$

ADDITIONAL SIDES:

Broccoli rabe	\$2.05 pp
Vegetable ratatouille	
Grilled asparagus	
Rice pilaf	
Tuscan roasted potatoes	
Roasted garlic mashed potatoes	

B U F F E T S

A close-up photograph of a white ceramic teacup and saucer with a yellow tea bag, set against a blue background.

B O U N T I F U L B U F F E T S

SNACK PACKS

Minimum 15 people.

\$\$ Denotes budget conscious items.

THE ENERGIZER

\$5.95 pp \$\$

Fresh sliced seasonal fruit, assorted yogurts, granola bars & assorted fruit juice

THE HEALTH NUT

\$3.75 pp

Assorted nutri-grain bars, vitamin waters, and whole fruit

THE COOKIE MONSTER

\$4.75 pp

Assorted fresh baked cookies and brownies
Regular and decaf coffee service
Assorted soda

THE MID-DAY MADNESS

\$6.20 pp

Pepperidge Farm Cookies
and Fresh Baked brownies
Fresh sliced seasonal fruit
Assorted candy bars
Regular and decaf coffee service
Canned soda and bottled water

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (15 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

\$13.50 pp

Hamburgers, hot dogs, veggie burgers, sliced cheese, potato salad, macaroni salad and coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies and beverage.

TEXAS STYLE BBQ

\$18.65 pp

BBQ pork ribs, BBQ chicken breasts, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, coleslaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies, and beverage.

OPTIONS

- Bottled Water or Canned Soft Drink
- Watermelon

HOLIDAY DINNER

\$16.60 pp

Tossed garden salad with tomatoes, cucumbers, red onion and croutons with your choice of two dressings. Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, and pumpkin pie. Served with coffee, hot tea, and cold beverage.

FAJITA BAR

\$16.60 pp

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied by Spanish rice and traditional toppings with beverages and choice of dessert (cake assortment/cookies/brownies).

WINGS AND THINGS

\$11.35 pp

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with beverages.

MOVABLE FEASTS



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls with butter, fresh brewed coffee, hot tea, iced tea and choice of dessert. More menu options are available upon request. We look forward to customizing a menu with your particular desires in mind.

CHOICE OF STARTER

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onions, croutons, and your choice of dressing.

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons, and creamy Caesar dressing.

FRESH MESCULIN SALAD

Baby vegetables drizzled with balsamic vinaigrette dressing.

CAPRESE SALAD

Sliced tomato layered with fresh sliced mozzarella cheese, tossed with a basil and garlic vinaigrette.

CHOICE OF ENTREE

PEPPER STEAK

\$18.65 pp

6 oz. Steak sprinkled with ground pepper sautéed in butter and cream sauce.

BEEF

BEEF WELLINGTON

\$19.75 pp

Tenderloin of beef wrapped in a puff pastry with duxelle mushrooms and cooked until golden brown.

STEAK AU POIVRE

\$18.65 pp

Beef Tenderloin served with a brandy sauce with green peppercorns.

MARINATED FLANK STEAK

\$18.65 pp

Marinated London Broil carved and served with a mushroom au jus.

POULTRY

CHICKEN PICCATA

\$17.15 pp

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers.

CHICKEN MARSALA

\$17.15 pp

Breast of chicken served with a sweet Marsala wine sauce and mushrooms.

GRILLED ITALIAN CHICKEN

\$17.15 pp

Boneless breast of chicken seasoned with Italian marinade then char-broiled.

CHICKEN VERONIQUE

\$17.15 pp

Chicken breast baked in a cream sauce with seedless white grapes.

CHICKEN FRANCAISE

\$17.15 pp

Baked chicken breast topped with lemon and butter sauce.

CHICKEN PARMESAN

\$17.15 pp

Breaded chicken breast baked with marinara sauce and layered with mozzarella cheese.

CHICKEN SORRENTO

\$17.15 pp

Breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce.

CHICKEN CORDON BLEU

\$17.15 pp

Chicken paillard rolled with imported ham and Swiss cheese.

C L A S S I C S



CULINARY CLASSICS

PORK	PORK TENDERLOIN \$18.65 pp Sliced tenderloin of pork dressed with a savory Dijon sauce.	VEGETARIAN	PENNE WITH SPINACH AND FETA CHEESE \$16.15 pp
	STUFFED PORK CHOP \$17.95 pp Center cut pork chop stuffed with cornbread and apple stuffing.		PENNE ALA VODKA \$16.15 pp Penne pasta topped and tossed with a creamy vodka sauce.
SEAFOOD	SHRIMP SCAMPI MARKET Shrimp sautéed with fresh herbs and garlic served over basil orzo.	LAMB	LAMB CHOPS MARKET Broiled Lamb Chops served with a mint jelly.
	BROILED SALMON WITH DILL BUTTER MARKET Salmon Filet broiled and served with dill butter.		HERB RACK OF LAMB MARKET Roasted Lamb rubbed with a mustard herb mix.
	ALMOND COCONUT TILAPIA MARKET Baked Tilapia filet crusted with coconut, almonds, and Cuban seasonings.	VEAL	VEAL PICCATA MARKET Scallopini of veal sautéed and flavored with lemon and capers.
	MARYLAND CRAB CAKES MARKET A duet of 4 oz. Maryland lump crab cakes.		VEAL OSCAR MARKET Veal cutlets topped with asparagus, lump crab meat and drizzled with Hollandaise sauce.
VEGETARIAN	VEGETABLE NAPOLEON \$16.15 pp Portobello mushroom cap stacked with eggplant, peppers, zucchini, and yellow squash topped with mozzarella cheese.	CLASSIC VEAL CHOP MARKET Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions.	
	EGGPLANT ROLLETINI \$16.15 pp Rolled eggplant stuffed with wild mushrooms & tofu, with roasted plum tomato sauce and polenta.	ITALIAN STYLE STUFFED VEAL CHOP MARKET Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers and basil.	
	VEGETARIAN LASAGNA \$16.15 pp Lasagna noodles layered with fresh ricotta, mozzarella and parmesan cheese topped with a marinara sauce.		

C L A S S I C S



CULINARY CLASSICS

ON THE SIDE:

STARCH OPTIONS (SELECT ONE)

BAKED POTATO

Idaho potato baked to a fluffy perfection.

COUNTRY MASHED POTATOES

Fresh Yukon potatoes seasoned with butter and salt & pepper.

BAKED SWEET POTATOES

Fresh Louisiana sweet potato baked to perfection.

TWICE BAKED POTATO

Stuffed Idaho potato with sour cream, parmesan cheese and fresh chives.

OVEN ROASTED GARLIC POTATOES

Tender red bliss potatoes, quartered and seasoned with fresh herbs and roasted garlic.

WHIPPED SWEET POTATOES

Fresh sweet potatoes, seasoned with fresh herbs and roasted garlic.

LONG GRAIN AND WILD RICE

Tender grains of rice and wild rice seasoned with fresh herbs.

RICE PILAF

Tender rice with fresh herbs, celery and onions.

BASMATI RICE

A fragrant, aromatic Indian rice.

RED PEPPER RICE

Seasoned with sweet roasted red peppers.

YELLOW RICE

Seasoned with onions, celery, fresh herbs, and turmeric.

CONFETTI RICE

Seasoned with onions, peas, red peppers and roasted barley.

PASTA MARINARA

Chef's choice of pasta served with our homemade marinara sauce.

OLIVE COUSCOUS

Green and black olives and fresh herbs tossed with fluffy couscous.

BASIL ORZO

Orzo pasta seasoned with fresh basil and olive oil.

RISOTTO WITH MUSHROOMS

Italian Arborio rice with Portobello and domestic mushrooms and seasoned with fresh rosemary.



CULINARY CLASSICS

ON THE SIDE:

**VEGETABLES
OPTIONS
(SELECT ONE)**

FRESH BROCCOLI SPEARS

Steamed and lightly seasoned with salt and pepper.

GREEN BEANS ALMONDINE

Tender green beans, steamed, and tossed with butter and toasted almonds.

VICHY CARROTS

Thinly sliced carrots, steamed, and tossed with butter, sugar and fresh parsley.

**FRESH ZUCCHINI WITH
GARLIC AND BASIL**

Julienne zucchini sautéed with garlic and seasoned with fresh basil.

BABY CARROTS

Fresh tender baby carrots, steamed, and lightly seasoned with salt and pepper.

SEASONAL MIXED VEGETABLES

Julienne zucchini, yellow squash, carrots, broccoli, steamed and lightly seasoned with salt and pepper.

BALSAMIC ROASTED VEGETABLE BLEND

Biased cut, zucchini, yellow squash, carrots, red and green peppers, tossed in olive oil, balsamic vinegar, and garlic.

VEGETABLE STIR FRY

A fresh selection of julienne carrots, zucchini, red and green peppers and onions, quickly stir fried in sesame oil, fresh garlic, and ginger.

FRESH CORN

Tender kernels, steamed and seasoned lightly with salt and pepper.



H O R S D ' O E U V R E S

PRICED PER DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. We have a wide variety of gourmet hors d'oeuvres available upon request.

HOT, ALL PRICED PER DOZEN

- Spanakopita \$11.65
- Chicken Tenders (BBQ or Sweet & Sour Sauce) \$12.25
- Coconut shrimp (with Duck Sauce) \$13.45
- Mini Mushroom Wellington MARKET
- Mini Assortment of Quiche \$9.90
- Eggrolls \$8.15
- Pizza Bagels \$9.10
- Scallops Wrapped in Bacon MARKET
- Mini Franks en Croûte \$9.10
- Buffalo Wings (with Blue Cheese Dressing) \$8.20
- Mozzarella Sticks (with Marinara Sauce) \$8.84
- Fried Shrimp \$12.75
- Chicken Quesadillas \$15.00
- Crab Rangoon \$10.35
- Pork Potstickers \$9.30
- Mini Crab Cakes \$15.35
- Asparagus Wrapped in Phyllo \$14.20

COLD

- Sliced Salmon on Blackbreads MARKET
- Sushi MARKET
- Shrimp cocktail MARKET
- Mozzarella and Tomato \$10.65 per dozen
- Tuscan Bruschetta \$8.85 per dozen

H O R S D ' O E U V R E S



TRAYS AND DISPLAYS/GOURMET DIPS/CARVING STATIONS

TRAYS AND DISPLAYS, PER PERSON

- Crudités and Dip \$2.85
- Domestic Cheese and Crackers \$3.40
- Imported/Specialty Cheese and Gourmet Crackers & Flatbreads \$4.10
- Fresh Sliced Seasonal Fruit and Cheese \$4.50
- Fresh Sliced Seasonal Fruit \$3.40
- Tea Sandwiches with Assorted Fillings (3 per person)
Select 3 types: tuna salad, egg salad, turkey, ham and cheese, chicken salad, seafood salad or roast beef \$3.55
- Antipasto Platter:
Cured Meats, Assorted Cheeses, Nuts, Marinated Olives, and Grilled Vegetables \$8.30

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast Turkey with Giblet Gravy \$7.75
- Mustard and Apricot Glazed Ham \$7.80
- Roast Pork Loin \$7.80
- Roast Top Round of Beef with Au Jus \$7.80
- Roast Tenderloin of Beef MARKET

ASSORTED DIPS, PER PERSON

Served with crackers

- Spinach and Artichoke Dip \$4.15
- French Onion Dip \$3.10
- Garden Vegetable Dip \$3.10
- Ranch Dip \$2.85

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



DESSERT STATIONS

These stations are designed for Cocktail Receptions and may be added to Lunch or Dinner Buffets as well.

ICE CREAM SUNDAE BAR \$7.80 pp

Choice of two flavors
Chocolate / Vanilla / Coffee / Strawberry /
Cookies and Cream / Rocky Road / Vanilla Swirl

Accompanied with:
Chocolate Fudge, Butterscotch and Caramel
Sauces, Whipped Cream, M&M's, Chocolate
Sprinkles, Chocolate Chips, Coconuts Shavings,
Oreo Cookie Crumbles, Mini Marshmallows,
Crushed Nuts and Maraschino Cherries.

CHOCOLATE FOUNTAIN BAR \$8.85 pp

Three Tiers of Flowing Warm Dark Chocolate
or White Chocolate Served with Marshmallows,
Sliced Bananas, Pound Cake, Pretzel Rods,
Strawberries, Cherries, Rice Krispie Squares, and
Graham Crackers.

CREPES DESSERT STATION \$11.45 pp

Crepes prepared to order. Served with Whipped
Cream & Vanilla Bean Ice Cream.

THE VENETIAN STATION \$4.15 pp

Tiramisu, Vanilla Panna Cotta, Cannoli and
Chocolate Gelato, and Amaretto Cookies.

THE VIENNESE DISPLAY \$4.15 pp

An assortment of gourmet cakes, pies, cookies, and
Italian pastries served along with a seasonal fresh
fruit platter.

GOURMET DIPS
TRAYS AND DISPLAYS
DESSERT STATIONS



FINISHING TOUCHES

\$\$ Denotes budget conscious items.

DESSERT BARS, PER DOZEN

• Chocolate Brownies	\$11.45
• Marble Brownies	\$13.00
• Blondies	\$13.00
• Seven Layer Bars	\$11.95
• Marshmallow Krispies	\$10.65
• Raspberry Ribbon Brownies	\$12.75
• S'mores	\$12.75
• Turtle Brownie Bars	\$12.50
• Assorted Petit Fours	\$13.50

SNACKS, PER PERSON

• Popcorn	\$1.00 \$\$
• Potato chips	\$1.00 \$\$
• Pretzels	\$1.00 \$\$
• Chips and Salsa	\$1.55
• Mixed Nuts	\$1.00 \$\$
• Granola Bars	\$1.00 \$\$
• Power Bars	\$1.75
• Candy Bars	\$0.95
• Pizza Pies (10 slices) (Additional \$1.50 per topping)	\$9.99
• 6 ft. Party Wedge Italian or American (approx 35 pieces)	\$72.45
• Whole Fresh Fruit	\$0.90 \$\$
• Fresh Baked Cookies (2 pp)	\$1.05
• Fresh Baked Brownies/Blondies	\$1.30



BEVERAGES

All of our beverages can be added to any package or served on their own. All beverages are provided with the appropriate serviceware.

HOT BEVERAGES

SOLD BY THE GALLON/16 SERVINGS PER GALLON

- Regular and Decaf Coffee and Hot Lipton tea \$2.50 pp \$\$
- Herbal Tea Assortment \$1.50 pp \$\$
- Hot Cocoa (Seasonal) \$1.50 pp \$\$

COLD BEVERAGES

- Assorted Canned Soda: Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist \$1.25 ea \$\$
- Assorted Liters of Soda: Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale \$1.10 ea

PUNCHES

GOOD FOR LARGE GROUPS OR STUDENT EVENTS
SOLD BY THE GALLON/16 SERVINGS PER GALLON
ONLY AVAILABLE IN 5 OR 10 GALLONS

- Lemonade \$6.25 gal
- Fruit Punch \$6.25 gal
- Iced Tea \$6.25 gal

ALCOHOLIC BEVERAGES

For all events with beer, wine and/or liquor, the charge will be based on consumption. This will include all of the alcohol, the mixers used to make mixed drinks, and the fruit used for garnish.

ALCOHOL POLICY

Sodexo reserves the right to refuse service of alcoholic beverages to anyone who does not present proper identification verifying their age as being over 21 years old.

Any events with alcohol being served require a bartender to be in attendance at the rate of \$24.33 an hour for a minimum of four hours.



The Manhattan College Catering Department would like to thank you for choosing us for your culinary need for all of your meetings and special events. We hope the variety of menus and selections that we offer have met all of your catering needs. From small business meetings to formal award dinners, all of us at Manhattan College Catering look forward to serving you.



Thank you,

Kristina Hoffman
Catering Manager
Manhattan College Catering
718-862-7451



