



CULINART GROUP  
**CATERING**  
COLLECTION

FALL 2024 / SPRING 2025

CulinArt offers a wide selection of high-quality food and services. At Stony Brook University it is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements at (631) 632-6522 or visit us at [sbucatering@culinartinc.com](mailto:sbucatering@culinartinc.com).

## **REGULAR BUSINESS HOURS**

Our catering office hours are Monday-Friday, 8:00am to 5:30pm. During regular business hours there are minimums of \$150.00, unless otherwise specified.

## **GUARANTEES**

To create a successful event, we require orders to be placed 5 days prior to your event date. Your final guest count is needed 48 hours prior. The final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater. Orders placed within 24 hours of your event may be subject to menu or service restrictions. We understand that last minute requests may occur, please call us to discuss your specific catering needs.

## **DELIVERY AND SET UP**

Please contact facilities to ensure that your tables have been ordered and the event location is unlocked to allow for prompt delivery and clean up. Orders require 30 minute setup prior to the event start unless otherwise noted. Additional fees are applied for off-campus deliveries.

An onsite contact is required to be present for signature of delivery according to the delivery time indicated on catering contract. If no one is available as an onsite contact at the time of delivery, then your order will not be delivered. We will bring back the order at our next available time slot. Orders brought back or cancelled due to this reason will still be charged in full and would be considered nonrefundable.

## **SERVICE**

To ensure the fluidity of your event, appropriate staffing will be suggested by the catering department. Service staff is billed for a 5 hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed hourly per staff member.

## **EQUIPMENT**

If your event requires special equipment, applicable rental charges will be added to your final invoice. If any equipment is lost, broken or removed from the service site, a replacement cost will be applied.

## **SERVICE WARE AND LINEN**



Prices per person for basic catering services are inclusive of high quality disposable ware and paper products. Premium plastic service ware, china, and/or compostable wares are available upon request at an additional charge. Linens for banquet tables and meeting tables can also be provided at an additional charge.

## **PAYMENT**

Acceptable forms of payment:

- Stony Brook Foundation, Research and Student Groups:  
Purchase Order (PO) Required
- State Orders: State Account Number and Department Name Required
- Credit Card
- Check: Checks are to be made payable to CulinArt Inc.
- We do not accept cash payments.
- A 10% discount will be applied to all student clubs, organizations, resident assistants and student groups funded by a Purchase Order from USG or GSO for 10 people or more. If you don't see something you are looking for, please ask.

## **CANCELLATIONS**

All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled within a 24 hour time frame will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday, 8:00am to 5:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking incentives for cancellations due to unforeseen conditions.

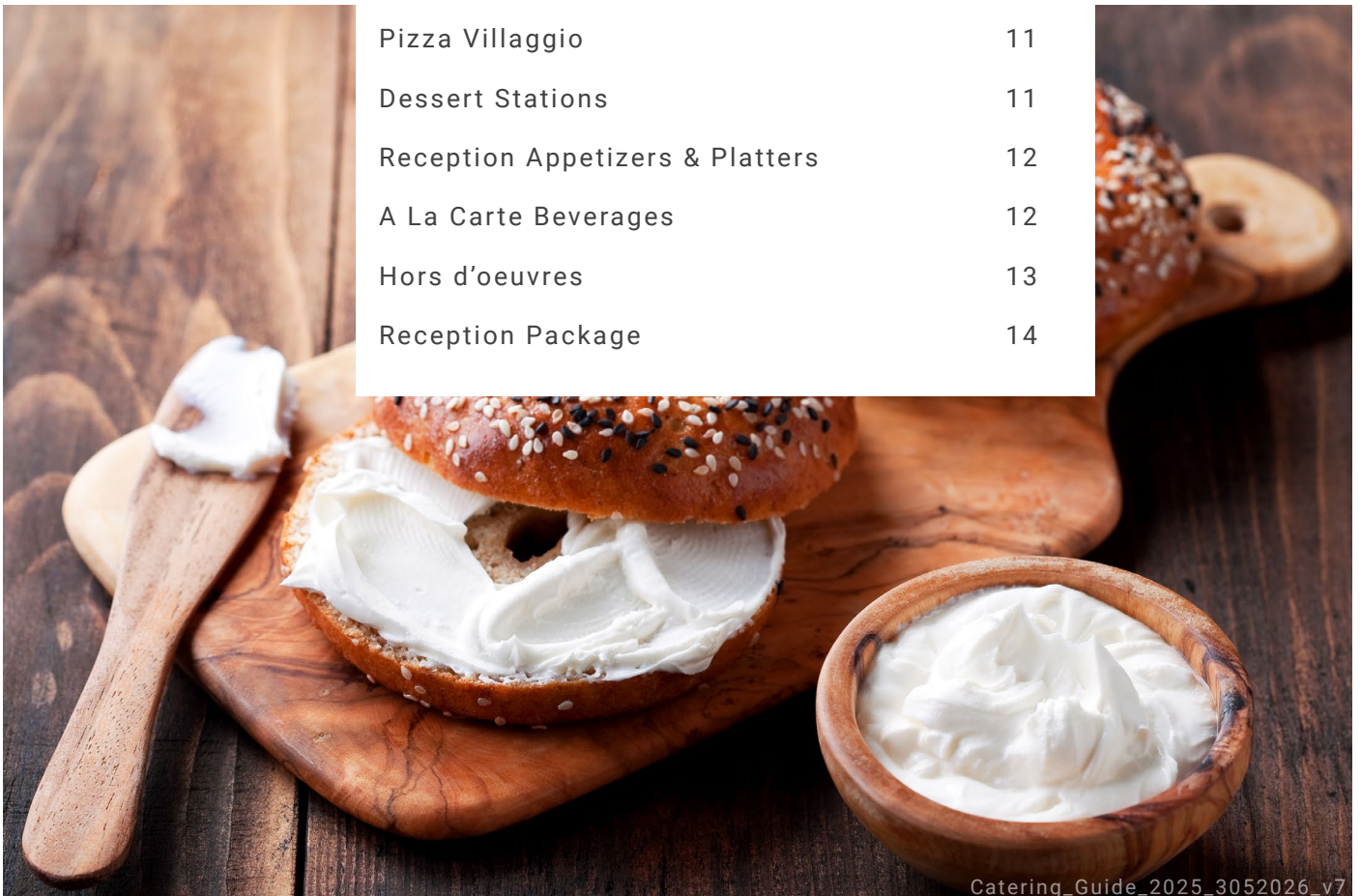
## **FOOD SAFETY**

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.



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# SIGNATURE SUNRISE STARTERS

(12 person minimum)

**Continental Breakfast** 8.50  
Choice of three breakfast pastries: donuts, muffins, Danish, bagels served with creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea.

**Continental Breakfast Plus** 10.75  
Choice of three breakfast pastries: donuts, muffins, Danish, croissants, bagels served with fresh fruit and berry salad, creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea.

**New York Style Bagel Bar** 10.00  
Assorted bagels with choice of two spreads: plain cream cheese, vegetable cream cheese, maple bacon cream cheese, jalapeño-cilantro cream cheese, or cinnamon-sugar cream cheese served with creamy butter, orange juice, coffee, decaf and tea.

**Add Gluten Avoidant Pastry** 3.75/person

**Add Kosher Pastry** 3.75/person



# H O T B R E A K F A S T

(15 person minimum)

**Oatmeal Bar** 7.75

Brown sugar, raisins, fresh berries, warm apples and cinnamon butter served with fat-free and low-fat milk

**The Scramble\*** 13.25

Scrambled eggs, breakfast potatoes and buttermilk biscuits with your choice of bacon, pork sausage links or turkey sausage patty, and coffee, decaf and tea

**The Deluxe Breakfast\*** 17.25

Scrambled eggs, breakfast potatoes, fruit salad, assorted muffins, assorted tea bread with choice of bacon, pork sausage links, turkey sausage patty or ham; includes choice of one of the following:

- French toast
- Buttermilk pancakes

**Pancake or French Toast Bar** 11.25

Choice of buttermilk pancakes or cinnamon french toast served with: Whipped cream, strawberries, cinnamon apples, chocolate chips, blueberries, syrup and butter

**Omelet Station** (Chef required) (50 person minimum) 13.75

Eggs and egg white omelettes made-to-order  
Cheddar cheese, peppers, onions, mushrooms, tomatoes, spinach, ham, bacon and sausage

**All Served with Orange Juice, Coffee, Decaf and Tea**



# A L A C A R T E

## B R E A K F A S T

<b>Breakfast Sandwiches*</b>	6.25ea
<ul style="list-style-type: none"> <li>• Bacon, egg &amp; provolone with wilted spinach on an English muffin</li> <li>• Egg whites, American, spinach and tomato on an English muffin</li> <li>• Egg whites, Boursin, avocado, spinach and roasted pepper on a croissant</li> <li>• Tofu scramble wrap with bell peppers, scallions and spinach</li> </ul>	
<b>Breakfast Casseroles</b>	Full Tray* 24.95
Choice of one casserole: sausage, ham, or fresh vegetables all with eggs and cheese and baked until fluffy.	
<b>Bacon or Sausage</b>	1/2 Tray* 32.00
Sausage available as turkey patty or pork links	Full Tray* 64.00
<b>Home Fries or Tater Tots</b>	1/2 Tray* 27.00
	Full Tray* 54.00
<b>French Toast</b>	1/2 Tray* 41.00
Served with butter and syrup	Full Tray* 82.00
<b>Buttermilk Pancakes</b>	1/2 Tray* 41.00
Served with butter and syrup	Full Tray* 82.00
<b>Fruit &amp; Yogurt Parfaits</b>	5.25ea
Assorted fruit and berries topped with low-fat granola and low-fat yogurt (Parfait Bar is also available with 20 person minimum)	
<b>Fresh Fruit Mosaic</b>	4.15ea
Sliced fresh fruit and berries	
<b>Fresh Fruit Salad</b>	4.00ea
<b>Assorted Whole Hand Fruit</b>	
1.90ea	
<b>Breakfast Pound Cake</b>	25.50/dozen
<b>Breakfast Bars</b>	25.50/dozen
<b>Assorted Large Fresh Bagels</b>	31.50/dozen
With creamy butter and cream cheese	
<b>Assorted Large Fresh Donuts</b>	21.00/dozen
<b>Assorted Large Muffins</b>	33.00/dozen
With creamy butter	

\*1/2 Tray: 12-15 people, Full Tray: 25-30 people



# SWEETER BY THE DOZEN

<b>Cream Puffs</b> (2 dozen minimum)	74.50/2 dozen
<b>Mini Cannoli</b> (2 dozen minimum)	74.50/2 dozen
<b>Individual Fruit Tarts</b> (2 dozen minimum)	74.50/2 dozen
<b>Mini Chocolate Pudding Tarts</b> (2 dozen minimum)	74.50/2 dozen
<b>Mini Cheesecakes</b> (2 dozen minimum)	74.50/2 dozen
<b>Assorted Dessert Shooters</b> (1 dozen minimum each flavor)	37.25/dozen
<b>Assorted Large Cupcakes</b>	54.25/dozen
<b>Chocolate Dipped Strawberries</b>	37.25/dozen
<b>Dessert Bars</b> Choice of lemon, raspberry or apple	37.25/dozen
<b>Assorted Cookies</b>	25.00/dozen
<b>Brownies</b>	25.00/dozen

# AFTERNOON BREAKS

(12 person minimum)

<b>The Basic Midday Break</b> Assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea	8.00
<b>The Healthy Midday Break</b> Granola bars, whole fruit, bottled or dispensed water, coffee, decaf and tea	7.50



# DELI LUNCH PACKAGES

served on a platter or boxed  
boxed lunches will not include fruit salad

**Classic Sandwich Lunch** (12 person minimum) 12.75  
Includes assorted sandwiches and wraps featuring Halal grilled chicken wrap, vegan grilled balsamic vegetable wrap, roast beef and cheddar and turkey and swiss with lettuce, tomato, condiments, potato chips, whole fruit or fruit salad, fresh-baked cookie and canned soda or bottled water

**Boxed Salad Luncheon** (12 person minimum) 14.25  
Choice of Garden Salad, Caesar Salad or Greek Salad served with potato chips, whole fruit, fresh-baked cookie and canned soda or bottled water

• **Add Halal Chicken** 2.25

- **Add Gluten Avoidant Sandwich** 3.00/ea.
- **Add Kosher Sandwich Package** 13.00/ea.

# A D D A S A L A D

	<b>Small</b> (12-15 ppl)	<b>Large</b> (25-30 ppl)
<b>Garden Salad</b>	19.75	39.50
<b>Pasta Salad</b>	23.65	47.55
<b>Caesar Salad</b>	16.50	33.00
<b>Signature Potato Salad</b>	18.65	37.25
<b>Coleslaw</b>	24.95	49.90



# G O U R M E T S A N D W I C H E S & W R A P S L U N C H E O N S

**served on a platter or boxed**

**boxed lunches will not include fruit salad or side salad**

## **Gourmet Sandwich Lunch**

16.75

Includes choice of three sandwiches or wraps with potato chips, fresh fruit cup, fresh-baked cookie or brownie, canned soda or bottled water, and Choice of one side salad:

- Seasonal garden salad
- Classic Caesar salad
- Greek salad

And choice of one deli salad:

- Signature potato salad
- Charred tomato & spinach campanelle pasta salad
- Cheddar broccoli salad

### **Choice of 3:**

#### **Beef, Pork & Ham:**

##### **Roast Beef & Swiss\***

Tomato, leaf lettuce and spicy brown mustard on a pretzel roll

##### **Roast Beef & Cheddar\***

Roasted tomatoes, spinach and tarragon-infused mustard on a brioche bun

##### **Muffaletta**

Hard salami, provolone cheese, roasted peppers, garlic mayo and house-made giardiniera on focaccia

##### **Cured Ham & Grilled Brie**

Roasted fig jam and spinach on a rustic baguette

##### **Asian Pulled Pork**

Pickled carrots, Napa cabbage slaw, cilantro and soy glaze on a rustic baguette

##### **B.L.T.**

Smoked bacon, Roma tomatoes, leaf lettuce, rosemary aioli and roasted banana peppers on an Italian roll

#### **Turkey & Chicken:**

##### **Smoked Turkey & Swiss**

Sliced tomato and mixed greens with basil vinaigrette on a brioche bun

##### **Smoked Turkey & Bacon**

Swiss cheese, leaf lettuce, tomato and sage aioli on sliced twelve grain bread

##### **Buffalo Chicken Sandwich**

Blue cheese spread, tomato and leaf lettuce on a brioche bun

##### **Classic Halal Chicken Salad**

Spinach and sliced tomato on a croissant

##### **California Halal Chicken Club**

Smoked bacon, Swiss cheese, avocado, tomato and herb mayo on a croissant

##### **Curried Halal Chicken Salad**

Dried cranberries, leaf lettuce and tomato on a brioche bun

Add-ons:

- **Add Halal Chicken** 2.25
- **Add Portobello Mushroom** 2.45
- **Add Gluten AVOIDANT Sandwich** 3.00/ea.
- **Add Kosher Sandwich Package** 13.00/ea.

#### **Seafood & Vegetarian/Vegan:**

##### **Tuna Salad**

Spinach, cucumber and tomato on a croissant

##### **Hummus**

Shredded carrots, roasted tomatoes and broccoli in a spinach wrap

##### **Balsamic Grilled Vegetables**

Spinach, tomato and charred onion jam on focaccia

##### **Fresh Mozzarella & Tomato**

Sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia

##### **Grilled Portobello Mushroom (+2.45)**

Braised red cabbage, roasted red peppers, whipped goat cheese with sun dried tomato and roasted garlic spread on a brioche bun

##### **Black Bean, Corn & Rice Salad Wrap**

##### **Mediterranean Chickpea Wrap**

##### **Portobello Muffaletta**

With provolone, roasted peppers, garlic mayo, house-made giardiniera on focaccia

# H O T B U F F E T S

Waitstaff recommended but not required for 60+ people. For plated sit down menus call catering for more information.

**Classic Buffet** 21.00  
Includes two entrées, one Classic Salad, one Premium Salad and two Accompaniments; served with infused water, assorted rolls and butter, cookies, and iced tea or lemonade  
*Additional entrée +5.75 per person*

Select 2:

**Roasted Chicken Provencal**  
Chicken, plum tomatoes, garlic and fresh herbs

**Miso Glazed Chicken**  
Grilled halal chicken breast brushed with our signature miso glaze, drizzled with chili-garlic vinaigrette

**Fried Chicken**  
Crispy fried chicken

**Marinated Flank Steak\* (+2.45)**  
Balsamic and rosemary marinated flank steak with red wine sauce

**Cider Brined Pork Loin**  
Pork loin soaked in apple cider brine, roasted and topped with a charred scallion vinaigrette

**Citrus and Herb Marinated Salmon**  
With cilantro and roasted tomato sauce

**Eggplant Rollatini**  
With roasted tomato sauce

**Roasted Chicken Breast**  
Airline chicken breast roasted and topped with white wine, garlic and thyme jus

**Hoisin BBQ Beef Brisket**  
Roasted pork loin topped with a bourbon honey and lemon glaze

**Premium Dinner Buffet** 27.50  
Includes two entrées one Classic Salad, one Premium Salad, two Accompaniments and one Dessert; served with assorted rolls and butter, cookies, iced tea or lemonade, coffee, decaf tea and iced water

Select 2:

**Herb Grilled Halal Chicken**  
Citrus tomato relish

**Char-grilled Marinated Skirt Steak\***  
With roasted shallot and Marsala mushroom ragout

**Roasted Salmon\***  
With grilled vegetable ratatouille and brown butter caper sauce

**Grilled Eggplant Medallions**  
With roasted red peppers, wilted spinach, and Moroccan charmoula sauce

**Lemon Grass Braised Tofu**  
With rice wine-pickled cucumbers and green Thai curry sauce

**Chive Polenta with Roasted Mushroom**  
Creamy vegan chive polenta topped with a roasted season mushroom medley

**Upscale Desserts ( +3.75)**  
**Oreo Cheesecake**  
**New York Style Cheesecake**  
**Chocolate Layer Cake**  
**Seasonal Pies**  
**Fresh Fruit and Berry Salad**  
**Salted Caramel Cake**  
**Chocolate Chip Oreo Vanilla Cake**

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Select 1:

**Classic Salad**  
**Seasonal Garden Salad**  
**Classic Caesar Salad**  
**Greek Salad**

Select 1:

**Premium Salads**  
**Charred Tomato, Spinach and Campanelle Pasta Salad**  
**Southwest Barley and Kale Salad**  
**Quinoa Cucumber Chickpea Salad**

Select 2:

**Buffet Accompaniments**  
**Smashed Yukon Gold Potatoes**  
**Herb Roasted Red Skin Potatoes**  
**Baked Yams and Apples with Marshmallow**  
**Rice Pilaf**  
**Korean Green Beans**  
**Glazed Carrots**  
**Sweet Corn off the Cob**  
**Honey Glazed Sesame Brussels Sprouts**

# GLOBAL FLAVORS

Served as buffet (Waitstaff recommended but not required for 60+ people),  
with iced water and iced tea or lemonade

**Taco Bar** 21.50

Includes the following:

- Seasoned beef and chicken tinga
- Sautéed peppers and onions
- Assorted taco shells and tortillas
- Seasonal garden salad
- Cilantro rice
- Black beans
- Shredded lettuce
- Fresh tomatoes
- Cheddar cheese
- Salsa
- Sour cream
- Add guacamole (+2.45)
- Tortilla chips (+2.00)

**From the Grill** 16.50

Includes the following:

- Fresh rolls, cheeses, seasonal salad, fresh-baked cookies, condiments
- All beef burgers\*
- All beef hot dogs
- Baked beans
- Grilled corn
- Watermelon wedges (or seasonal fruit)
- Potato salad, southern coleslaw, or macaroni salad
- Add veggie burger (+1.50)
- Add spicy dry rubbed chicken wings (+6.00)
- Add Carolina pulled pork (+5.75)
- Add crispy vegan burnt ends (+6.00)
- Add pulled halal chicken (+5.25)

**Pomodoro Station** 16.50

Includes the following:

- House salad
- Choice of 1 entrée: chicken parmesan, eggplant rollatini, or chicken piccata
- Penne ala vodka or bowtie pasta with roasted garlic and broccoli
- Meatballs or sweet italian sausage
- Garlic bread

**From the Wok** 16.50

Includes the following:

- Choice of 1 entrée: orange chicken, halal chicken and broccoli,
- Steamed white rice
- Vegetable lo mein
- Spring rolls

**Masala Buffet** 16.50

Includes the following:

- Basmati rice
- Cucumber mint raita
- Naan bread
- Tandoori chicken: yogurt and spice-marinated chicken, roasted in a hot oven
- Chana Masala: chickpeas simmered in a spiced tomato and onion sauce
- Vegetable Curry: seasonal vegetables stewed in a garlic and ginger sauce



# PIZZA VILLAGGIO

hand-tossed 18" pies with traditional house-made dough served in 8 or 12 slices (8 pie minimum)

**Cheese** 21.00

**Pepperoni** 24.50

**White with Spinach** 26.75

**Meat Lover's** 26.75

Pepperoni, sausage, meatball, red sauce and mozzarella

**Basil Pesto and Roasted Vegetable** 26.75

Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella

**Buffalo Chicken** 26.75

Grilled chicken, buffalo bleu cheese sauce, mozzarella, and green onions

**Marinara Pie** 24.50

Chunky tomato marinara with mushrooms, broccoli, evoo, and fresh basil

**Grandpa Vodka Pie** 24.50

Fresh whole milk mozzarella cheese and house-made creamy vodka sauce with fresh basil

**Fresh Mozzarella, Tomato and Basil** 26.75

**South of the Border** 26.75

Choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese, and enchilada sauce

**Chicken Bacon Ranch** 26.75

Crispy chicken breast, applewood smoked bacon, and mozzarella cheese, drizzled with buttermilk ranch dressing

**Veggie** 26.75

Select 3: mushrooms, bell peppers, onions, roma tomatoes, spinach

Add-ons:

- **Vegan Cheese** 4.00/pie
- **Gluten Avoidant Cauliflower Crust** 16.00/pie

# DESSERT STATIONS

additional charge will be added for a required station attendant and/or chef; staff quantities vary depending on final guest count

## Sheet Cakes

Choice of white, chocolate, or marble cake

1/2 Sheet

Market Price

Full Sheet

Market Price

## Make Your Own Sundae Bar

5.25

(20 person minimum)

Choice of 2 ice cream flavors: vanilla and chocolate and served with the following toppings:

Caramel sauce

Double chocolate fudge

Strawberry topping

Sprinkles

Assorted candy

Fresh whipped cream

Marachino cherries

Dairy Avoidant Fruit Bar Option

2.15/person

## Cobbler Bar (20 person minimum)

7.10

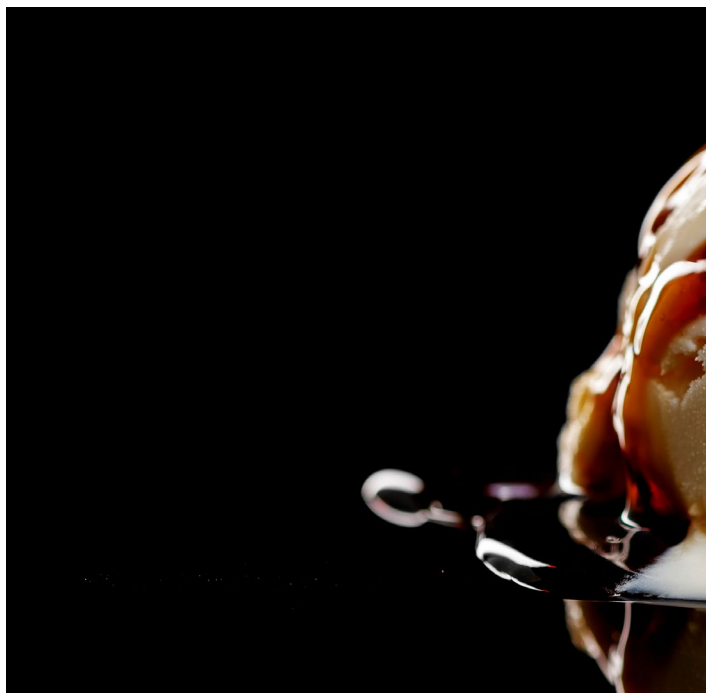
Choice of 1 cobbler flavor: apple, peach, or blueberry and served with the following toppings:

Fresh whipped cream

Vanilla Ice Cream

Caramel sauce

Chocolate sauce



# RECEPTION

## APPETIZERS & PLATTERS

<b>Fiesta Tex Mex Dip</b> (15 person minimum) Spicy pico de gallo, green onions, jalapeños, sour cream, refried beans, cilantro and shredded jack cheese served with tortilla chips	5.75
<b>Gourmet Cheese Display</b> Mild cheddar, gorgonzola, smoked Gouda, Fontina, garnished with grapes. accompanied by assorted gourmet crackers	6.25
<b>Fresh Vegetable Platter</b> With fresh lemon basil dip	5.50
<b>Seasonal Grilled Vegetable Platter</b> With balsamic drizzle	6.50
<b>Antipasto Platter</b> Prosciutto, Genoa salami, cappicola, grilled marinated eggplant, roasted tomatoes, grilled marinated artichoke hearts, roasted red peppers, fresh mozzarella and cherry peppers salad, imported olives and rosemary focaccia points	11.75
<b>Mediterranean Platter</b> Hummus, baba ganoush, tabbouleh served with marinated feta cheese, grape leaves, spiced Kalamata olives and pita points	7.50

# ALA CARTE

## BEVERAGES

<b>Freshly Brewed Coffee, Decaf and Tea</b>	2.90
<b>Hot Beverage Refresh</b>	2.10
<b>Box O' Joe</b> (serves 18-20)	31.50
<b>Hot Chocolate</b>	2.70
<b>Apple Cider</b> (serves 18-20. seasonal)	23.00
<b>Gourmet Hot Chocolate</b> Whipped cream, shaved chocolate, crushed peppermint, and marshmallows	3.75
<b>Chilled Juices</b> (serves 22-24)	23.00/dispenser
Orange, cranberry, and apple	
<b>Individual Chilled Juices</b>	3.50
Orange, cranberry, and apple	
<b>Bottled Water</b>	2.15
<b>Assorted Canned Sodas</b>	2.40
<b>Coffee, Tea, Water and Soda</b>	4.75
<b>½ Pint Milk, 2% or skim milk</b>	1.25
<b>Lemon Infused Spa Water</b>	17.75/5 gal
<b>Iced Tea or Lemonade</b>	10.00/2.5 gal 20.75/5 gal
<b>Chilled Filtered Water</b>	6.80/2.5 gal 13.75/5 gal
<b>Seltzer Water</b>	2.75



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

(15 person minimum)

## Price per Person

<b>Tempura Cauliflower with Samabal Chili Sauce</b> (6oz/per person)	3.05
<b>Philly Cheesesteak Sliders</b> (2 per person)	8.05
<b>Sesame Crusted Tuna</b> (4 per person)	6.75
<b>Eggplant Caponata Crostini</b> (4 per person)	9.10
<b>Charred Brussels Sprout Crostini</b> (2 per person)	5.80
<b>Curry Halal Chicken Cup</b> (4 per person)	3.05
<b>Smoked Turkey Pinwheel</b> (4 per person)	3.45
<b>Jumbo Shrimp Shooters</b> (1 per person)	3.15
<b>Veggie Crudit� Shooters</b> (1 per person)	4.15
<b>Wild Mushroom Bruschetta</b> (4 per person)	4.35
<b>Pigs in a Blanket</b> (3 per person)	5.25
<b>Chicken Pot Stickers</b> (3 per person)	3.05
<b>Chicken Tenders</b> (2 per person)	4.90
<b>Mac n' Cheese Bites</b> (4 per person)	5.05
<b>Spanakopita</b> (3 per person)	4.35
<b>Mini Beef Wellington</b> (2 per person)	9.10
<b>Potato Pancakes</b> (2 per person)	4.95
<b>Sweet Potato Croquette</b> (4 per person)	4.00
<b>Beef Empanada</b> (3 per person)	4.25
<b>Vegetable Spring Rolls</b> (3 per person)	6.15
<b>Coconut Shrimp</b> (2 per person)	9.00
<b>Vegetable Samosas</b> (3 per person)	6.15



# RECEPTION PACKAGE

minimum 50 people

37.20/per person

## Includes

Cheese and Fruit Display  
Vegetable Crudite  
Cookies and Brownies  
Iced Tea, Coffee, Water

## Cold Selections (select 3)

Smoked Turkey, Arugula and Dried Cranberry Pinwheels  
Antipasto Skewers with Mozzarella, Tomato, Basil, Cured Meat, and Lemon Mosto Oil Drizzle  
Eggplant Caponata Crostini  
Wild Mushroom Bruschetta  
Sesame Seed-Crusted Tuna with Wasabi Aioli and Seaweed Salad on Crisp Wonton Skin  
Charred Brussels Sprout Crostini with White Bean Spread

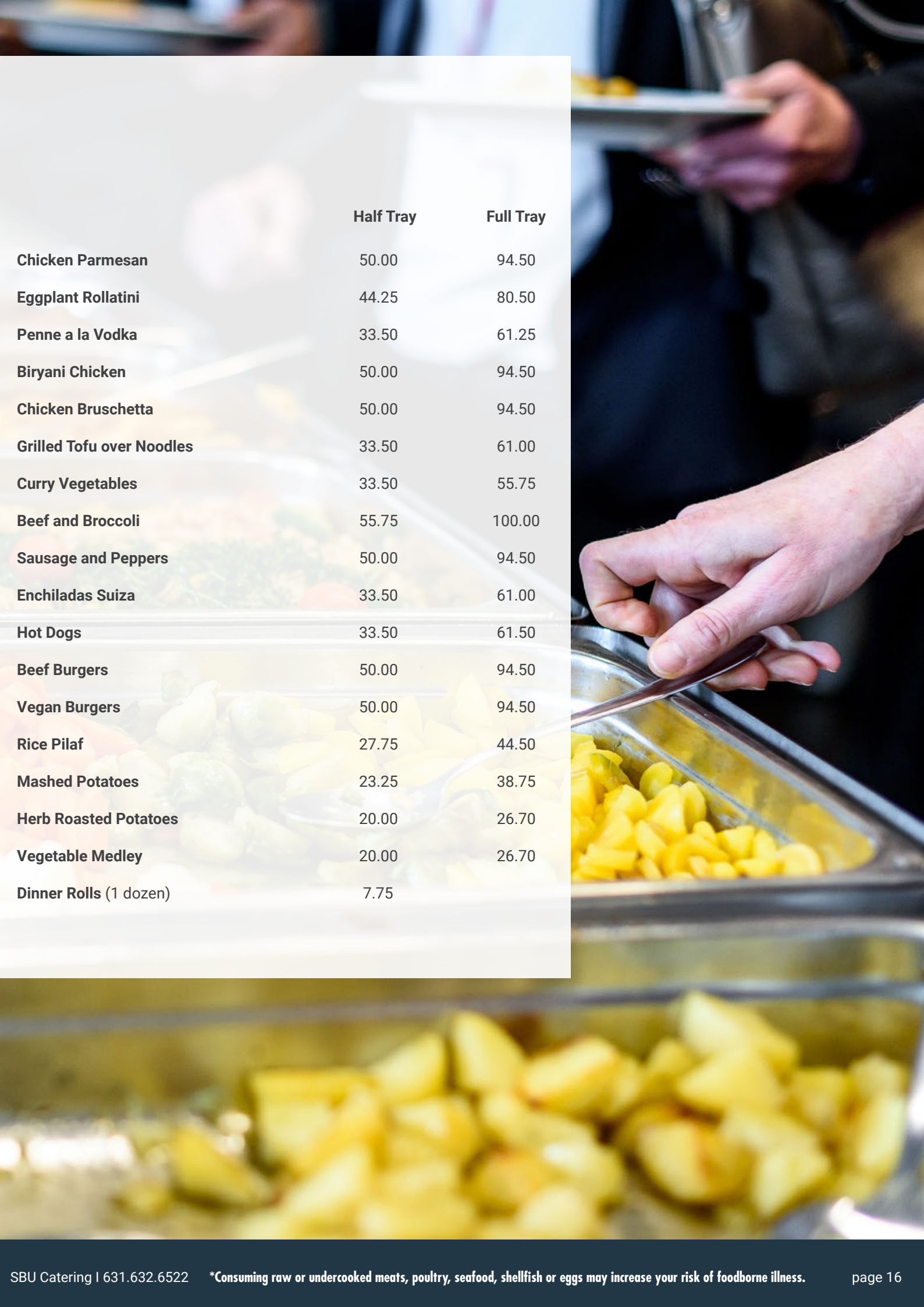
## Hot Selections (select 3)

Beef Franks in a Flaky Pastry Blanket with Brown Mustard  
Arancini with Roasted Tomato Sauce  
Beef Empanada with Chimichurri Sauce  
Buffalo Popcorn Chicken with Bleu Cheese  
Vegetable Samosas  
Tempura Shrimp with Ginger Orange Dipping Sauce



# FOOD BY THE TRAY

	Half Tray	Full Tray
<b>Chana Masala</b>	65.70	131.40
<b>Chicken Vindaloo</b>	49.26	98.53
<b>Aloo Gobo (Potato Cauliflower)</b>	54.78	109.56
<b>Mac n' Cheese</b>	33.50	61.25
<b>Neapolitan Mac n' Cheese</b>	71.42	142.79
<b>Buffalo Chicken Mac n' Cheese</b>	91.31	182.62
<b>Loaded Mashed Potatoes</b>	39.03	78.07
<b>Rasta Pasta</b>	45.17	90.34
<b>add shrimp</b>	62.99	125.90
<b>add chicken</b>	57.75	115.50
<b>Stuffed Shells Florentine</b>	69.48	142.32
<b>Arroz con Pollo</b>	67.32	134.64
<b>Arroz con Gandules</b>	20.46	40.92
<b>Beef Fajita</b>	80.45	160.90
<b>Chicken Fajita</b>	65.86	131.73
<b>add flour tortilla (2 dozen)</b>	9.30	
<b>Beef Bulgogi</b>	111.24	222.48
<b>Dak Galbi (Spicy Chicken Stir Fry)</b>	84.97	169.95
<b>Fried Chicken</b>	50.00	94.25
<b>Roasted Chicken on Bone</b>	50.00	94.25



	<b>Half Tray</b>	<b>Full Tray</b>
<b>Chicken Parmesan</b>	50.00	94.50
<b>Eggplant Rollatini</b>	44.25	80.50
<b>Penne a la Vodka</b>	33.50	61.25
<b>Biryani Chicken</b>	50.00	94.50
<b>Chicken Bruschetta</b>	50.00	94.50
<b>Grilled Tofu over Noodles</b>	33.50	61.00
<b>Curry Vegetables</b>	33.50	55.75
<b>Beef and Broccoli</b>	55.75	100.00
<b>Sausage and Peppers</b>	50.00	94.50
<b>Enchiladas Suiza</b>	33.50	61.00
<b>Hot Dogs</b>	33.50	61.50
<b>Beef Burgers</b>	50.00	94.50
<b>Vegan Burgers</b>	50.00	94.50
<b>Rice Pilaf</b>	27.75	44.50
<b>Mashed Potatoes</b>	23.25	38.75
<b>Herb Roasted Potatoes</b>	20.00	26.70
<b>Vegetable Medley</b>	20.00	26.70
<b>Dinner Rolls (1 dozen)</b>	7.75	



**Catering Contact**  
**631.632.6522**  
**[sbucatering@culinartinc.com](mailto:sbucatering@culinartinc.com)**

A10% discount will be applied to all student clubs, organizations, resident assistants and student groups funded by a Purchase Order from USG or GSO for 10 people or more. If you don't see something you are looking for, please ask.

**5% of every eligible catering order goes towards the SBU Eats scholarship fund**

