CNR Wisdom for life.

The College of New Rochelle

· CATERING SERVICES ·

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

CulinArt

CulinArt Catering

The College of New Rochelle

(914) 654-5962

catering@cnr.edu

Welcome to CulinArt Catering Services at The College of New Rochelle. 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 our 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. 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) may require additional charges.

To Order catering services please contact us at (914) 654-5962 or catering@cnr.edu. 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).

24 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 - 7:30 PM Monday thru Thursday, Friday 7:00 AM - 3:30 PM. Orders deliverable during regular hours will receive no service charge. Catered orders scheduled outside of regular business hours may receive an additional overtime rate charge.

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 provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. CulinArt will pick-up all equipment at the time specified by you. 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.

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 $30.00/hour with a guaranteed five-hour minimum.

eat well 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.

breakfast buffets

Continental Breakfast $5.25 per person
select three (3) miniature baked items: bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, orange juice and coffee, decaf and tea

Healthy Continental Breakfast $7.25 per person eat well
whole wheat and pumpernickel bagels, low-fat muffins, low-fat cream cheese, trans fat-free spread, fruit preserves and peanut butter, fresh fruit and berry platter, a variety of non-fat yogurts, whole grain cereals, instant oatmeal, skim milk, juices and bottled water, coffee, decaf and tea (soy milk available upon request)

CNR Breakfast $6.50 per person
miniature croissants, danish, scones, muffins & bagels, served with butter, cream cheese and preserves, seasonal sliced fresh fruit platter, assorted juices and bottled water, coffee, decaf and tea

Bagel Breakfast $4.95 per person
assorted fresh-baked large bagels with your choice of two (2) of cream cheeses: plain, smoked salmon, scallion or veggie, served with butter and preserves, coffee, decaf and tea

Hot Breakfast $9.95 per person *15 person minimum*

scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits, juices and bottled water, coffee, decaf and tea

Hearty Hot Breakfast $11.95 per person *15 person minimum*
our Contintental Breakfast and Hot Breakfast combined:
scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits
select three (3) miniature bakery items: bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices and bottled water, coffee, decaf and tea
Add our sliced fruit platter for $3.75 additional per person

Healthy Hot Breakfast $14.50 per person *15 person minimum* eat well
scrambled egg whites: plain or with spinach, tomatoes and part-skim mozzarella cheese, turkey sausage or veggie sausage, baked breakfast potatoes with onions and peppers, orange wedges, juices and bottled water, coffee, decaf and tea

a la carte breakfast

Freshly Baked Bagels $3.10 per person
with plain cream cheese, butter and preserves

Freshly Baked Full-size Muffins $2.05 per person

Fresh Fruit Mosaic $3.95 per person eat well
sliced fresh fruit and berries with honey yogurt dip

Assorted Whole Hand Fruit Basket $1.55 per person eat well

Individual Low-Fat Yogurts sm $1.85 each eat well

Fruit & Yogurt Parfaits sm $2.05, lg $3.95 each eat well

Breakfast Cereals *with Whole and Skim Milk* **$2.35 per person** eat well

Smoked Atlantic Salmon Platter $5.25 per person

Granola Bars & Cereal Bars $2.05 per person eat well

sandwiches & salads

Signature Sandwich Platter $10.95 per person
includes the following variety of sandwiches prepared on select breads and rolls: roast beef and pepperjack cheese with shaved red onions and avocado spread . grilled portobello mushroom with whipped goat cheese, roasted eggplant and sun-dried tomato spread . pesto grilled chicken and fresh mozzarella with roasted red peppers and arugula . virginia ham and smoked gouda with honey mustard on a croissant . oven-roasted turkey and brie cheese with mango chutney
served with chips and assorted canned soda and bottled water

Complete your buffet for only $1.95 additional per person
includes: tossed garden salad with dressing, choice of one additional side salad and David's fresh-baked cookies

Classic Sandwich and Wrap Collection $9.25 per person
includes the following variety: turkey breast caesar wrap . grilled breast of chicken with sun-dried tomato spread on ciabatta . 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 chips and assorted canned soda and bottled water

Complete your buffet for only $1.95 additional per person
includes: tossed garden salad with dressing, pasta salad du jour and David's fresh-baked cookies

side salads

Signature Red Bliss Potato Salad $2.25 per person
Potato and Green Bean salad $2.25 per person eat well vegan gluten-free
Caesar Salad $2.25 per person
Greek Salad $2.25 per person eat well
Tossed Green Salad with Balsamic Vinaigrette $2.25 per person eat well
Cucumber and Tomato Salad $2.25 per person eat well
Whole Wheat Pasta Primavera Salad $2.25 per person eat well
Southwestern Black Bean and Corn Salad $2.25 per person
Grilled Seasonal Vegetable Platter $3.25 per person eat well vegan gluten-free
Orzo, Feta and Cherry Tomato Salad $2.25 per person eat well
Yukon Gold Potato Salad with Fresh Herb Vinaigrette $2.25 per person
Farfalle Pasta Salad with Pesto and Grape Tomatoes $2.25 per person

boxed lunches

additional boxed lunch selections available upon request

Classic Sandwich Boxed Lunch $9.25 per box
choice of sandwich prepared on kaiser roll: breast of turkey, roast beef or ham prepared with swiss, american or provolone cheese, vegetable tuna salad or grilled chicken caesar wrap
includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Salad To-Go Boxed Lunch $9.25 per box
choice of entree salad: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens
includes: dinner roll, fresh-baked cookie, piece of fruit and cold beverage

Vegetarian Boxed Lunch $9.25 per box eat well
mediterranean plate of hummus and tabbouleh with flatbread, olives and grape leaves, *includes:* pita chips, granola bar, piece of fruit and cold beverage

upmarket sandwiches

Upmarket Sandwiches $15.50 per person
select up to five (5) sandwiches or wraps from the following:

turkey varieties:

- ***a*** turkey with cranberry chutney, red onion and lettuce on pumpernickel eat well
- ***b*** turkey, bacon and cheddar on parker house roll
- ***c*** smoked turkey and brie wrap
- ***d*** smoked turkey, bacon, provolone with sun-dried tomato spread on ciabatta

chicken varieties:

- ***e*** blazin' buffalo chicken on crusty baguette
- ***f*** california chicken club on whole wheat roll
- ***g*** balsamic chicken, mozzarella & spinach on focaccia
- ***h*** greek chicken pita eat well
- ***i*** italian chicken, roasted peppers & artichokes on semolina roll
- ***j*** tuscan chicken salad on ciabatta roll

ham varieties:

- ***k*** prosciutto, genoa salami and provolone on italian bread
- ***l*** black forest ham with dill havarti on marble rye
- ***m*** smoked ham, cheddar and pear wrap
- ***n*** ham and brie with apple chutney on crusty bread

beef varieties:

- ***o*** marinated flank steak with caramelized onions and horseradish on club roll
- ***p*** southwestern roast beef and monterey jack wrap
- ***q*** roast beef and smoked mozzarella with roasted peppers on italian bread

fish/seafood varieties:

- ***r*** mexican shrimp salad and avocado wrap
- ***s*** mediterranean seafood salad pita
- ***t*** sicilian tuna salad on italian roll
- ***u*** veggie tuna, spinach and artichokes in wheat wrap

vegetarian varieties:

- ***v*** hummus with carrots, broccoli and tahini sauce in a spinach wrap eat well vegan
- ***w*** portobello mushroom with goat cheese and grilled radicchio on focaccia
- ***x*** southwestern wrap with brown rice, black beans, pico de gallo, cheddar cheese and lettuce eat well
- ***y*** fresh mozzarella, tomato and basil on focaccia
- ***z*** bbq tofu wrap with carrot-cabbage slaw and lettuce eat well vegan

served with assorted soda and bottled water

Complete your buffet for only $3.25 additional per person
includes: tossed garden salad with dressing, choice of one additional side salad and David's fresh-baked cookies

beverages

Seattle's Best Coffee, Decaf and Herbal Teas $1.95 per person

Chilled Juices $2.05 per person

Bottled Water Service $1.55 per person

Assorted Canned Sodas $1.55 per person

Assorted Cold Beverage Service $2.05 per person

Assorted Bottled Iced Teas and Lemonade $3.10 per person

hot luncheon buffet

Contact us to discuss additional hot buffets and internationally-themed buffets available.

Classic Hot Luncheon Buffet $22.95 per person
includes choice of one (1) salad, two (2) entrees and two (2) accompaniments served with dinner rolls and butter, iced tea and fresh-baked cookies

Salads, select any one (1) from our side salad selections inside guide:

Classic Entrées, select two (2):
contact us to discuss additional entree selections

- chicken with wild mushroom marsala sauce
- chicken scarpariello wtih sausage and pepperoncini peppers
- roasted breast of turkey with cornbread-herb stuffing & cranberry compote
- orange-ginger stir-fried chicken with asian vegetables eat well
- fillet of tilapia with cherry tomatoes and olives eat well
- oven-roasted salmon with lemon, white wine, capers & fresh thyme
- sliced beef tri-tip steak with onion gravy
- roast pork loin with caramelized apples and raisins eat well
- vegetarian baked penne pomodoro
- vegetarian pinto bean, cilantro rice and jack burritos
- roasted vegetable lasagna

Accompaniments, select two (2):

- smashed yukon gold potatoes
- spicy oven-fried potato wedges
- glazed carrots with dill
- steamed red bliss potatoes eat well
- long-grain rice pilaf
- brown rice with vegetable confetti eat well
- green beans with red peppers eat well
- steamed broccoli with lemon zest eat well
- penne pasta with vodka sauce
- roasted seasonal vegetable medley eat well
- stir-fried mixed vegetables eat well

breaks & snacks

Assortment of Fresh-baked Cookies $2.40 per person

Chewy Chocolate Brownies $2.60 per person

Sweet Surrender Platter $4.45 per person *cookies, blondies, brownies*

Sweets and Treats $5.95 per person *cookies, blondies, brownies and fresh-cut fruit kabobs with our signature honey yogurt dip*

Fresh Fruit Mosaic $3.95 per person eat well

South of the Border $3.10 per person *tortilla chips, salsa, guacamole and sour cream*

Domestic Cheese Display $3.10 per person *with assorted flatbreads and crackers*

Vegetable Market Basket $2.95 per person *with Lemon-Basil Dip* eat well

More Than Snackers $7.25 per person *spicy buffalo chicken bites, thick-cut potato chips and pretzels with veggie dip*

Antipasto Platter $8.50 per person *prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points*

Mini Sandwiches $7.25 per person *assorted gourmet mini sandwiches made on dinner rolls (includes one of each variety pp)*

Chocolate-dipped Strawberries $27.00 per dozen