



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.

BUSINESS HOURS

Our catering office hours are Monday-Friday, 8:00am to 5:30pm. During regular business hours there is a minimum order of 10 people or 50.00, 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 Southampton campus and other 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.

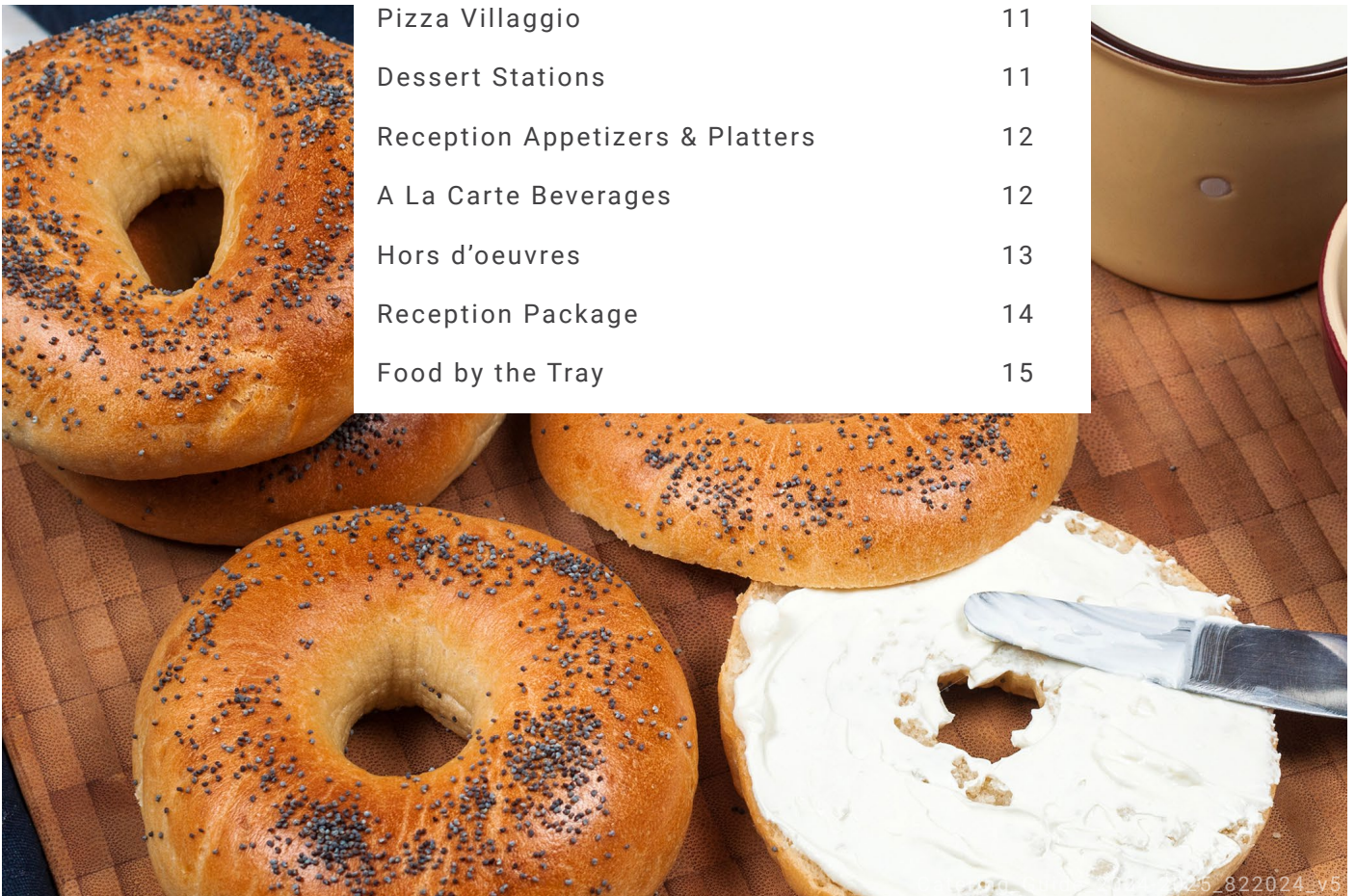
FOOD SAFETY

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

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

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

SWEETER BY THE DOZEN

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

AFTERNON BREAKS

(12 person minimum)

The Basic Midday Break Assortment of fresh baked cookies or brownies, bottled or dispensed water, coffee, decaf and tea	8.00
The Healthy Midday Break 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 or brownie 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 or brownie and canned soda or bottled water

• **Add Halal Chicken** 2.25

- **Make It Gluten Avoidant Lunch** +3.00/ea.
- **Add Kosher Sandwich Package** 13.00/ea.

A D D A S A L A D

add to any sandwich and wrap luncheon

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

• **Make It Gluten Avoidant Lunch** +3.00/ea.

• **Add Kosher Sandwich Package** 13.00/ea.

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 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

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 (+2.25)

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 assorted rolls and butter, cookies, water 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, water, iced tea or lemonade, coffee, decaf tea

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

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 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)
- Flour Tortillas (+9.30/2 dozen)

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 (+6.00)
- Add crispy vegan burnt ends (+6.00)
- Add pulled halal chicken (+5.50)

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

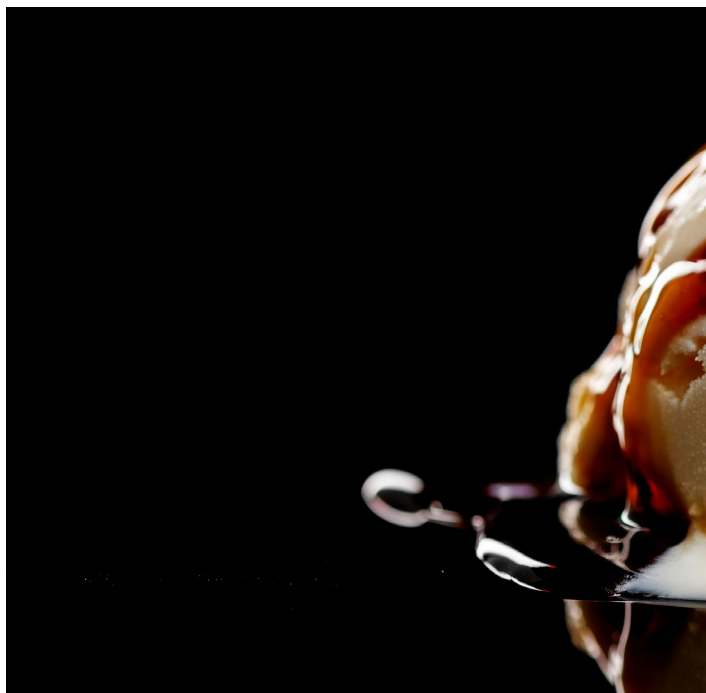
hand-tossed 18" pies with traditional house-made dough served in 8 or 12 slices (8 pie minimum)

Cheese	21.00
Pepperoni	24.50
White with Spinach	26.75
Meat Lover's Pepperoni, sausage, meatball, red sauce and mozzarella	26.75
Basil Pesto and Roasted Vegetable Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella	26.75
Buffalo Chicken Grilled chicken, buffalo bleu cheese sauce, mozzarella, and green onions	26.75
Marinara Pie Chunky tomato marinara with mushrooms, broccoli, evoo, and fresh basil	24.50
Grandpa Vodka Pie Fresh whole milk mozzarella cheese and house-made creamy vodka sauce with fresh basil	24.50
Fresh Mozzarella, Tomato and Basil	26.75
South of the Border Choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese, and enchilada sauce	26.75
Chicken Bacon Ranch Crispy chicken breast, applewood smoked bacon, and mozzarella cheese, drizzled with buttermilk ranch dressing	26.75
Veggie Select 3: mushrooms, bell peppers, onions, roma tomatoes, spinach	26.75
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 (20 person minimum) Choice of 2 ice cream flavors: vanilla, or chocolate and served with the following toppings:	5.25
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) Choice of 1 cobbler flavor: apple, peach, or blueberry and served with the following toppings:	7.10
Fresh whipped cream	
Vanilla Ice Cream	
Caramel sauce	
Chocolate sauce	



RECEPTION

APPETIZERS & PLATTERS

Fiesta Tex Mex Dip (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
Gourmet Cheese Display Mild cheddar, gorgonzola, smoked Gouda, Fontina, garnished with grapes. accompanied by assorted gourmet crackers	6.25
Fresh Vegetable Platter With fresh lemon basil dip	5.50
Seasonal Grilled Vegetable Platter With balsamic drizzle	6.50
Antipasto Platter 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
Mediterranean Platter Hummus, baba ganoush, tabbouleh served with marinated feta cheese, grape leaves, spiced Kalamata olives and pita points	7.50

ALA CARTE

BEVERAGES

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



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

(15 person minimum)

Price per Person

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

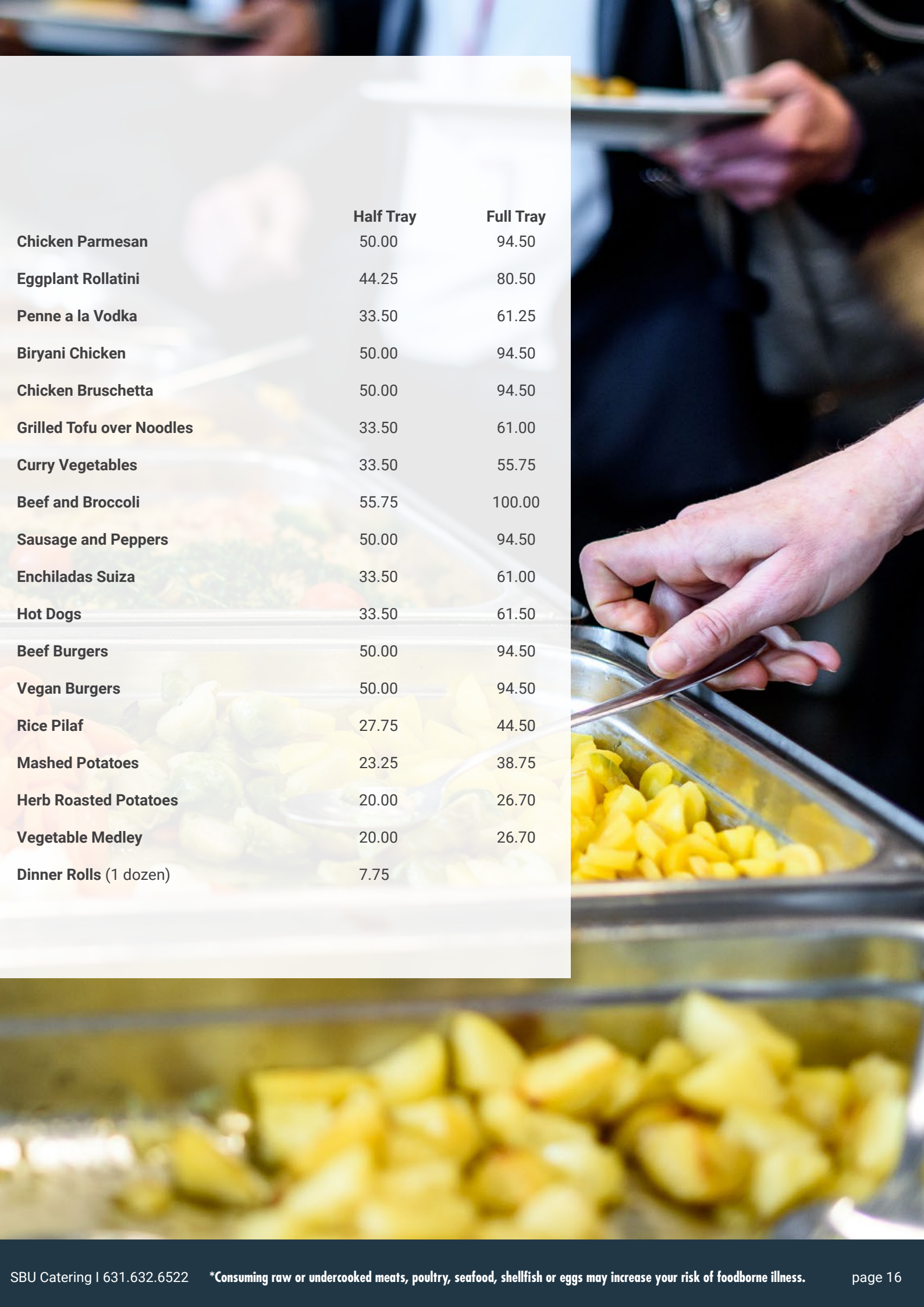
Hot Selections (select 3)

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



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



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