



C A T E

R I N G



AT THE COLLEGE
OF NEW
ROCHELLE



Our Menu



WELCOME LETTER

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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 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 to work with you!



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, decaf and hot tea.

EARLY RISER

An assorted pastry basket of mini danishes, mini bagels, or mini muffins, and pitchers of assorted orange, apple or cranberry juice.

EYE OPENER

An assorted pastry basket of mini danishes, mini bagels, or mini muffins, pitchers of assorted orange, apple or cranberry juice and an assortment of fresh seasonal sliced fruit.

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST BUFFET

ENTRÉES, CHOOSE 1 OF THE FOLLOWING

- Mushroom cheese strata
- Ham and potato frittata
- Vegetable frittata
- Scrambled eggs

MEATS, CHOOSE 2 OF THE FOLLOWING

- Bacon
- Ham steak
- Sausage links
- Turkey sausage

SIDE ITEMS, CHOOSE 2 OF THE FOLLOWING

- French toast
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BAKERY A LA CARTE, CHOOSE 2 OF THE FOLLOWING

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Tea breads/pound cake
- Biscuits
- Assorted muffins

BREAKFAST BUFFET ADD INS

- Seasonal fruit salad
- Seasonal whole fruits
- Cold cereal
- Yogurts

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (3, 5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. All sandwiches include your choice of 2 salads, cookies or brownies, and hot and cold beverages. This is a sampling of our offerings. We can customize a menu to suit your needs.

TUNA SALAD WRAP

Tuna salad wrap with tomato, lettuce and mayonnaise.

SWEET BEEF WRAP

Roast beef with caramelized onion and dijon mayonnaise on a wrap.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on baguette.

HAM & CHEESE WRAP

Ham and cheese wrap with honey mustard.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables on a baguette.

TURKEY WRAP

Turkey wrap with mesclun, tomato and mayonnaise.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham and swiss, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (3, 5, 10 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. All luncheon salads include a dinner roll and butter, cookies or a brownie, and hot and cold beverages.

CHEF SALAD

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

COBB SALAD

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

CAESAR SALAD

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

* Add grilled balsamic chicken breast

* Add beef strips

FRUIT AND COTTAGE CHEESE

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

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads: chicken salad, egg salad, tuna salad or ham salad.

CHICKEN FAJITA SALAD

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

TACO SALAD

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.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: (3, 5, 10 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. All luncheon salads include a dinner roll and butter, cookies or a brownie, and hot & cold beverages.

ANTIPASTO SALAD

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

VEGETARIAN HUMMUS PLATE

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

LUNCHEON SALADS



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

SPECIALTY BUFFETS: (15, 20, 25 GUEST MINIMUM)

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

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea or water.

OPTIONS

- Bottled beverages add \$.50
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, and croutons add \$1.00

SALAD BUFFET

Chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, condiments, potato chips, cookies, brownies and hot and cold beverages.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and hot and cold beverages.

OPTIONS:

- Add grilled chicken, grilled steak, or grilled shrimp

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni. All pastas are served with your choice of marinara sauce or a light garlic and oil sauce with sundried tomatoes and spinach. Served with breadsticks shredded parmesan cheese, cookies and hot and cold beverage.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (15, 20, 25 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

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad or coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

TEXAS STYLE BBQ

Pulled BBQ pork, or BBQ chicken, with corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, veggie burgers, potato salad, cole slaw, or macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

OPTIONS

- 20 oz. bottled beverage add \$.50 per person
- Watermelon add \$1.50 per person

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, ham and croutons with your choice of two dressings.

Roast turkey and ham with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce salad, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or iced tea.

FAJITA BAR

Choice of chicken, beef, or vegetable fajitas, warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, iced tea, 20 oz. bottled beverages cookies or brownies.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with assorted 20 oz. bottled beverages.

C L A S S I C S



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, freshly baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

FILET MIGNON

Beef tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

STUFFED PORK CHOP

Center cut pork chop stuffed with cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

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

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

VEAL

VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with soffrito and vegan pinto beans

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSSED GARDEN SALAD

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

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

ORZO

Sautéed spinach and feta

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter, sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Raspberry white chocolate cheese Brûlé
- Chocolate pyramid anglaise
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlé

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- S'mores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours
- Triangle petit fours

COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip

ICE CREAM SUNDAE BAR, 25, 50 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Two sauces:

- Chocolate
- Strawberry

Select 3 from the following toppings:

- Crushed nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping

SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS

ASSORTED DIPS, PER PERSON

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip

TRAYS AND DISPLAYS, SMALL (15) MEDIUM (25), LARGE (50), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit

GOURMET DIPS
TRAYS AND DISPLAYS



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

PRICED BY THE 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.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Egg rolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken and mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Chicken chimichanga
- Vegetables in phyllo
- Mini quiche

COLD

- Shrimp cocktail
- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

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



B E V E R A G E S

HOT, PER PERSON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Hot cocoa (seasonal)

COLD, PER PERSON

- Bottled sodas (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Snapple

PUNCHES, SOLD BY THE PITCHER: 5 SERVINGS PER PITCHER

- Lemonade
- Apple juice
- Iced tea
- Fruit punch
- Orange blossom
- Guava punch

B E V E R A G E S



Planning Your 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.

Contacts

Please contact Maggie Edmonston, Director of Special Events, who coordinates and manages all institutional events. You may reach her at 914-654-5283. The Special Events office will assist you with all arrangements.



For all other catering needs, please contact the Sodexo office at 914-654-5962, or email us at dblyler@cnr.edu. You may stop by for a thorough discussion of all specifics and cost of catering.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at a later date. You may contact the catering department via phone or contact us on our website.



Event Confirmation and Guarantees

A budget number is required when booking an event. A confirmation of times, location, attendance, menu choices and room setup is required 3 business days before an event. If your event is cancelled, you are responsible for contacting the catering department and canceling the event.





Planning Your Event

Attendants

Labor charges, professional wait staff and additional utility staff are not included in the price per person. The charges will be listed on the final bill. We will help you to determine the labor needs for your event.



Catering Equipment

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

Full Meal Service and Silverware \$2.00pp

Reception China and Silverware \$1.00pp

Coffee or Beverage China Service \$1.00pp

House China (Limited supply) No Charge

Full Bar Glass Service \$1.00pp



All of the above are charged per person.

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$4.00 fee for each tablecloth. Other tables may be skirted and covered at \$4.00 per tablecloth and \$20.00 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 for \$.50 each. Specialty linens are available upon request for an additional charge.



Delivery Fee

There is a \$15.00 delivery and pick-up fee fro any event held outside the Student Campus Center.

