

CATERING GUIDELINES

Breakfast – Village Crown

- Coffee/Tea set up plus bottled water = \$ 4 per person
- Bagels, juice, cream cheese, etc., plus coffee/tea set up = \$ 7 per person
- Danish/pastries, juice, fruit, etc., plus coffee/tea set up = \$ 10 per person
- Basic Breakfast (bagels with all condiments, fruit platter, coffee/tea set up, juice, water, etc.) = \$ 10 per person
- Continental Breakfast (bagels and danish/pastries, fruit, coffee/tea setup, juice, water, etc.) = \$12 per person

Upscale Breakfast – Yummy Sandwich

- Fresh bagels (baked that morning), assorted cream cheese and butter, fresh muffins (baked that morning) and pastry, fresh fruit platter, orange juice, bottled water, Starbucks coffee and tea.
\$16 p/p. Minimum guests - 15 people. Delivery beginning at 8:30 am.

Lunch/Dinner – Yummy Sandwich

- Pressed Panini Package (dairy) – Assortment of paninis: Fresh Mozzarella, Sun Dried Tomato, Tuna & Cheddar, Portobello, Feta Cheese, Eggplant Parmesan, Greek Feta and Grilled Veggie. Tossed garden salad, assorted beverages, Starbucks coffee & tea, regular & skim milk, assorted cookie and pastry platter and fresh fruit platter. 15 person minimum. \$20-\$25 per person
- Sushi Package – Assorted sushi rolls, vegetable lo mein, oriental salad, assorted beverages, Starbucks coffee & tea, assorted cookie and pastry platter and fresh fruit platter. 15 person - minimum. \$20-\$25 per person
- Sandwich & Wrap Package (meat) – Sample assortment – Tuna sandwich, cornflake crusted chicken sandwich, smoked turkey sandwich, chicken cranberry wrap, pesto chicken wrap and grilled veggie wrap. Each selection comes with a homemade sauce or spread. Tossed garden salad, assorted beverages, Starbucks coffee & tea, assorted cookie and pastry platter and fresh fruit platter. 15 person minimum. \$20-\$25 per person. (Additional options available if ordered two weeks prior to the event: tandoori chicken wrap, blackened chicken wrap, firecracker chicken salad wrap, chicken caesar wrap, pesto chicken cutlet sandwich, mexican turkey sandwich and turkey pastrami sandwich.)

Lunch/Dinner – Village Crown

- Box Lunch (dairy/meat sandwich, piece of fruit, brownie, soda) = \$ 12 per person (add a side salad for \$2 more per person)
- Sandwiches (platter of dairy or meat plus soda) = \$10 per person
- Sandwiches (dairy or meat, one green salad, cookie platter/fruit, c/t, soda) = \$17 per person
- Falafel meal (falafel, hummus and pita plus soda) = \$10 per person
- Entrée salad meal (mesclun salad with veggies and meat, rolls plus soda) = \$14 per person
- Hot Dairy Pasta meal (two pasta choices, one green salad, rolls, dessert, soda) = \$18 per person
- Moroccan meal (bowls of Moroccan salads, sandwiches or falafel, desserts, soda, c/t set up) = \$ 18 per person

Hot Buffet Lunch/Dinner Suggestions

Cost: \$22 per person** Includes no additional selections! Minimum 20 guests.
Food selections ONLY—Additional Selections below are additional cost.

Salad Selections (Please select one - each additional salad, add \$3/person)

- Mesclun tossed with Cucumbers, Tomatoes & Mushrooms
- Fresh Spinach tossed with Cherry Tomatoes & Toasted Pinenuts
- Mesclun tossed with Dried Cranberries, Caramelized Walnuts and Fresh Oranges
- Caesar Salad with Homemade Croutons
- Israeli Salad of finely diced Cucumbers and Tomatoes with Parsley
- Tabouli Salad of Tomatoes, Scallions, Parsley, Bulgur and Cucumbers

Entrée Selections

(Please select two - each additional entree, add \$8/person)

- Tender of Chunks of Beef & Portabella Kebab
- Breast of Chicken in a Mushroom Marsala Wine Sauce
- Moroccan Chicken on the bone with Prunes & Almonds
- Grilled Chicken Breast
- Tajin of Beef with Chickpeas & Onions
- Tajin of Lamb or Chicken with Onions, Raisins and Walnuts
- Chicken on the bone baked with Olives & Potatoes
- Kefta (Moroccan meatballs) with Peas & Celery
- Zucchini stuffed with Ground Beef & Spices
- Moroccan Moussaka - Eggplant wrapped around Ground Beef topped with Tomato Sauce
- Grilled Salmon Steak with Fine Herbs
- Filet of Salmon simmered with Tomatoes & Peppers
- Fresh Brook Trout Florentine on a bed of Spinach
- Large-cap Mushrooms filled with Couscous & Vegetables (V)
- Stuffed Cabbage in a Tomato Sauce (V)

Side Dish Selections

(Please select one - each additional side dish, add \$3 /person)

- Penne Noodles tossed with Sautéed Vegetables
 - Rice Pilaf with Slivered Almonds
 - String Beans sautéed with Red Peppers
 - Baby glazed carrots
 - Zucchini in Israeli tomato sauce
 - Traditional Moroccan Couscous simmered with Saffron - served with Root Vegetables
- Baby Roasted Potatoes
Separdic fried cauliflower
Garlic mashed potatoes

**Includes Assorted Dinner Rolls, all plastic ware, delivery and set up.

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Additional Selections

Sodas, Bottled Waters - \$1.50/person Coffee/tea set up - \$3.50/person
Sliced Fresh Seasonal Fruit - \$3.50/person Cookies & Brownies - \$3.50/person

Fancier lunches and dinners can range from \$34 and higher per person depending on type of food and whether they are buffet or served, use of china instead of plastic ware, etc. Specific events of this nature and budget should be discussed with Office of Special Events.

Chinese Food – Eden Wok

Contact the Office of Special Events to discuss menus.

Pizza & Italian – Pizza World

8 slices per pie/avg. 2 slices per person

Cheese = \$18

One veggie topping = \$22; Each topping is \$4

Mixed veggie = \$25

Mixed veggie/no cheese = \$25

Soda = \$1.25/can Water = \$1.50

Extra Charge: tip and delivery = avg. \$20 per order

Small Salad \$35

Large Salad \$70

Small tray of pasta (serves 10 people) \$35

Large tray of pasta (serves 20 people) \$70

Pasta choices

Stuffed Shells, Fettuccini Alfredo, Penne with Marinara, Baked Ziti, Eggplant Parmesan, Cheese Lasagna

Small assorted sushi platter \$38 (Serves 16 people)

Large assorted sushi platter \$94 (Serves 30 people)

Snack – Village Crown

Afternoon dessert (cookies/brownies platter, soda, coffee/tea set up) = \$7 per person

Snacks (nuts, chips, popcorn, pretzels, soda) = \$5 per person

Beverages – Village Crown

Beer and Wine = \$12 p/p

Beer = \$6p/p

Wine = \$10 p/p

Sodas, Bottled Waters - \$1.50/person

Beverages – Houston Beer Distributors & Union Square Wine

Beer = Bottled Beer: \$20-30/case (24 bottles)

Wine = approx. \$10-12/bottle (case = 12 bottles)

[5 glasses per bottle; 60 glasses per case; base estimate on 2 glasses per person]

Soda = \$10.95/case (24 cans/case)

Bottled Water = \$9.95/case (24/.5 liter bottles)

Delivery Charge: Free

***Minimum order- 10 cases**

(The School does not order kegs)

Reception

- Basic Cocktail reception (cheese-n-crackers, vegetable crudités, soda) = \$8.00 per person (add red and white wine for \$10 more per person)= \$18 per person
- Nice reception (above plus some hot hors d'oeuvres, desserts and soda) = \$18 to \$24 per person
- Upscale reception (above plus and wine) = \$ 28 to \$30 per person
- Dessert reception (cheese & crackers, crudite, mini petit fours and assorted cookies, beer, wine) =\$26.50 per person
- Add waiter (to serve wine, replenish, straighten up, etc.) = \$150 flat charge

Fancier receptions can range from \$40 and higher per person depending on type of hors d'oeuvres (seared tuna, carving stations, sushi, etc.) and whether they are passed or stationed, use of china instead of plastic ware, etc. Specific events of this nature and budget should be discussed with Office of Special Events.

Please see below for example of hor d'oeuvres selection.

Basic Hot hors d'oeuvres

Dairy

Assorted Flaky Filo Pastry Borekas
Grilled Vegetables
Handrolled Vegetarian Grapeleaves
Falafel Platter
Vegetable Skewers

Meat

Moroccan Cigars
Salmon Croquettes
Beef Skewers
Crunchy Kuba
Chicken Schnitzel Fingers
Chicken Skewers

Upscale Hot hors d'oeuvres

Dairy

Manchurian egg rolls
Golden brown risotto ball
Vegetable tempura
Sweet potato fritters
Soup sips
Tortellini & Pesto skewers

Meat

Pancake of duck and leek
Tuna sate
Franks in a jacket
Sesame Chicken
Mini Beef Wellington
Indonesian chicken sate

Buffet station choices

Tuscan Table

Asian Station

Sushi bar (additional cost)

Smoked Fish carving station

Pasta Station

Meat carving station

Crepe station

Note: All prices include all paper goods, utensils, linens, set up and delivery, unless otherwise noted. Prices are subject to change and are only estimates. Please contact the Office of Special Events, at 212-790-0367 to discuss specific questions and/or pricing.

(updated January 2008)