

# Catering Guide



September 2017

## CATERING GUIDELINES

### The following information is necessary when placing an order:

- Name of Group
- Number of People
- Date of Event
- Start Time of Event and End Time of Event
- Location of Delivery
- Menu Desired
- Account Number
- Name of Person authorized to sign for payment.
- Please Note, functions that will require delivery off of the main campus will be charged a delivery fee.

### Advanced Ordering Time Requirements

- Corporate Chefs requires a 24 hour notice for all cold food functions
- Corporate Chefs will respond to last minute function needs to the best of our abilities.
- Corporate Chefs requests a 48-hour notice on all hot food functions.

### Allergens/Dietary Restrictions

Please notify us of any food allergies or requirements for special food preparation and we will be happy to accommodate your needs.

### Extras

If rental equipment is required, the cost of rental will be added to the price of the function. Linen, flowers, ices carvings, etc. can be ordered at a nominal charge.

### Minimums

All items are per person and may be ordered in any quantity unless noted with an exception.

### Pricing/Special Charges

- Per person pricing in this catering guide is for events catered during normal operating hours of Monday through Friday 7:00 am – 3:00 pm on the RCBC campus.
- Events requiring wait staff during normal operating hours will be charged at the rate of \$25.00 per hour. A labor charge of \$35.00 per staff member, per hour will be added onto functions that take place after normal operating hours and will include the time needed to set up the event and clean up after the event.
- Prices **do not** include State or City Meals Tax.
- All Tax Exempt functions require a Tax Exempt Identification Number on the Order Form.
- We accept Master Card, Visa and American Express payment – these payments will be processed through the café.

### Cancellations

- When the college closes due to inclement weather, all catering on campus is automatically cancelled.

## SIGNATURE STARTERS

### CONTINENTAL BREAKFAST

6.25

An array of fresh baked pastries to include: Muffins, Scones, Cinnamon Rolls & Tea Breads (selection changes daily) served with fresh brewed regular and decaffeinated coffee, tea, and spring water.

- Add Whole Fruit (assortment of apples, orange & banana) 1.25
- Add Fresh Sliced Fruit 2.95
- Add Fresh Fruit Salad 2.95
- Add Bottled Juices 1.75
- Add Hot Chocolate 1.45

### BAGEL STOP

5.25

Traditional bagel served with cream cheese, a variety of jellies and jams, fresh brewed regular and decaffeinated coffee, and tea and bottled waters.

- Add Whole Fruit (assortment of apples, orange & banana) 1.25
- Add Fresh Sliced Fruit 2.95
- Add Fresh Fruit Salad 2.95
- Add Bottled Juices 1.75
- Add Hot Chocolate 1.45

### THE EUROPEAN (Minimum Order: 10 Persons)

10.95

Mini French croissants, cheddar cheese wedge, hard boiled eggs served with fresh sliced fruit, a selection of chilled juices and bottled water, fresh brewed select roast regular and decaffeinated Coffee and tea.

### RISE AND SHINE (Minimum Order: 10 Persons)

12.95

Farm fresh scrambled eggs, crisp bacon, grilled breakfast sausage, home-fried potatoes, a selection of chilled juices & bottled waters, fresh baked muffins, pastry and bagels served with fresh brewed select roast regular and decaffeinated coffee and tea.

- Add Fresh Sliced Fruit 2.95
- Add Fresh Fruit Salad 2.95

### EXECUTIVE BRUNCH (Minimum Order: 8 Persons)

13.95

Crustless Quiche du Jour (8 pieces), home-fried potatoes, Gourmet Muffins and Scones with Butter and Jam, Seasonal Sliced Fruit, Fresh Brewed Coffee, Assorted Juices & Bottled Waters.

- Add Side of Bacon or Sausage 1.50
- Add Fresh Sliced Fruit 2.95
- Add Fresh Fruit Salad 2.95

### THE DONUT STOP

2.75

Fresh bakery donut, and brewed coffee. Donut selection changes daily.

## HEALTHY START 8.25

Seasonal Fruit Salad, Individual Yogurt parfaits with Fresh Berries, Nuts and Granola and Fresh Brewed Coffee

- Add a Breakfast/Granola Bar 1.25
- Add Whole Fruit (assortment of apples, orange & banana) 1.25
- Add Bottled Juices 1.75
- Add Hot Chocolate 1.45

## CCI SIGNATURE FRENCH TOAST 12.95

Your choice of Crème Brule French Toast or Blueberry & Cream French Toast Casserole with Maple Smoked Bacon, Fresh Fruit Salad, Coffee, Assorted Juices & Bottled Waters (Minimum of 10 people)

## GET UP AND GO (Minimum Order: 10 Persons) 7.45

Prepared hot oatmeal accompanied with a variety of toppings including brown sugar, raisins, accompanied by fresh sliced fruit, fresh brewed regular, decaffeinated coffee, and tea

## BREAKFAST A LA CARTE

### BEVERAGES

Starbucks Coffee or Decaffeinated coffee (serves 10)	15.50
Hot Chocolate by the Airpot (serves 10)	14.50
Lipton Tea by the Airpot (serves 10)	13.50
Bottled Juices 10oz. (Assortment of Apple, Cranberry & Orange)	1.75
Bottled Spring Water, 16.9oz	1.50
Canned Soda	1.40

### PASTRY & SNACKS

Bagel with Cream Cheese	1.95
Fresh Baked Muffins, Scones or Pastry	1.95
NuGo Protein Bars	2.95
Nature Valley Granola Bars	1.35

### FRUIT/YOGURT

Sliced Fresh Fruit	2.95
Seasonal Whole Fruit	1.25
Yogurt Parfaits with Fresh Fruit, Granola & Nuts	2.95



## LUNCH SELECTION

### CLASSIC DELI 11.25

Pre- made sandwiches (Roast Beef, Roasted Turkey, Black Forest Ham, Chicken Salad, Tuna Salad and Vegetarian) served on Artisan rolls and wraps, accompanied by a garden salad or individually bagged potato chips, assorted cookies & brownies and bottled water or canned soda.

### SANDWICH OR WRAP ONLY 6.95

**Note:** Roast Beef, Turkey and Ham Sandwiches are served with lettuce, tomato and cheese with mayonnaise and mustard on the side. Tuna Salad and Chicken Salad are made with mayonnaise and lettuce. Vegetarian sandwich is fresh roasted seasonal vegetables with balsamic glaze and Buffalo Mozzarella Cheese.

### CLASSIC DELI SANDWICH PLATTER (Minimum Order: 5 People) 7.25

Pre- made sandwiches (Roast Beef, Roasted Turkey, Black Forest Ham, Chicken Salad, Tuna Salad and Vegetarian) served on Artisan rolls and wraps.

### TRADITIONAL DELI PLATTER (Minimum Order: 10 People) 11.65

A build your own sandwich platter including sliced ham, turkey breast, roast beef, salami, assorted cheeses, relish tray, assorted breads and rolls, ½ cookies and brownies, garden salad or individually bagged potato chips served with bottled water and canned soda.

### CCI SIGNATURE SANDWICHES (Minimum Order: 10 People) 12.35

All CCI Signature Sandwich selections listed below are accompanied by an assortment of canned soda and bottled water, fresh baked desserts (assortment changes daily) and individually bagged potato chips.

- Add a Baby field Green Salad or Caesar salad 1.50

**Pilgrim** - Roasted Turkey, Home style Stuffing, Leaf Lettuce and Cranberry Mayo

**Californian** - Roasted Turkey, Bacon, Swiss Cheese, Guacamole, Green Leaf Lettuce & Plum Tomato

**Brahman** - London Broil, Boursin Cheese, Thinly Sliced Cucumber and Plum Tomato

**Waldorfian** - All White Chicken Salad, Apple Slices, Bacon and Green Leaf Lettuce

**Baconian** - Grilled Marinated Chicken, Bacon, Green Leaf Lettuce, Plum Tomato and Honey Mustard

**Ameenian** - Hummus, Taboule, Green Leaf Lettuce, and Tomato with Olive Oil, Balsamic Glaze and Paprika

### EXECUTIVE TOTE 16.95

Your choice of Sandwich or Wrap, Gourmet Salad, Potato Chips, Seasonal Fresh Fruit Salad, Fresh Baked Cookie, and Bottled Water

### PINWHEEL WRAPS 18.95/dozen

Our Signature Sandwiches prepared as bite-sized pinwheel wraps

### PINWHEEL LUNCHEON 15.95

Our Signature Sandwiches prepared as a bite-sized pinwheel wrap accompanied by two Signature Salads (one vegetarian, one with protein), Fresh Baked Desserts, and Bottled Waters

### **3 FOOT SUB**

**59.95**

Your choice of Turkey, Ham, Roast Beef, Italian, Veggie, Tuna, or Chicken Salad. Served with Lettuce and Tomato, on a fresh baked roll.

## **SIGNATURE SALADS**

Choose two Gourmet Salads below served with Fresh Baked Tortillas & Artisan Rolls, Fresh Baked Cookies and Brownies, Canned Soda and Bottled Waters. **14.95**

*Salad Only- Choose Two Gourmet Salads from the selection below.* **10.95**

### **The Bonsai**

Grilled Chicken, Snow Peas, Mandarin Oranges, Green Onion, Sun-dried Cranberries, Crunchy Chow Mein Noodles and Chopped Peanuts on a Bed of Romaine lettuce with a honey Sesame Ginger Dressing

### **The Palermo**

London Broil, Portobello Mushrooms, Roasted Red Pepper, Sun-Dried Tomato, Buffalo Mozzarella and Green Onion on a Bed of Mixed Greens

### **The Applewood**

Grilled Chicken, Bacon, Green Apples, Sun-dried Cranberries, Crumbled Bleu Cheese and Tomato on a Bed of Mixed Greens with Balsamic Glaze

### **The Cedar**

Hummus and Taboule on Mixed Greens with Bermuda Onion, Tomato, Cucumber, Olive Oil, Balsamic Glaze and Paprika

### **The Cypress**

Buffalo Mozzarella, Tomato, Bermuda Onion and Fresh Basil Pesto on a Bed of Mixed Greens with a Balsamic Glaze

### **Hail Caesar**

Grilled Chicken, Romaine Lettuce, Shredded Parmesan Cheese, Mandarin Oranges, Thinly Sliced Tomato and Seasoned Croutons tossed in our Homemade Caesar Dressing

**Add Homemade Soup to any luncheon  
\$2.95 per person**

## HOT BUFFET LUNCH SELECTIONS

(Minimum Order: 10 People)

Hot Buffet Lunch Selections are accompanied by a garden salad with Ranch and Italian dressings, assorted canned soda and bottled water, fresh baked desserts and dinner rolls. These menus are offered as suggestions in planning your food selections. We would be happy to assist you in tailoring a menu to suit your specific needs. Ask us about our seasonal specials and local foods!

**CHICKEN ALA PICCATA** **12.95**

Flour encrusted Chicken Cutlet served in a butter, lemon, caper and white wine sauce with Rice Pilaf.

**CHICKEN SALTIMBOCCA** **12.95**

Pan seared chicken breast topped with Prosciutto and Imported Provolone in a sage and white wine sauce served with Rice Pilaf.

**GLUTEN FREE LEMON ROSEMARY CHICKEN** **12.95**

Gluten Free Grilled lemon and rosemary boneless chicken breast served with roasted lemon Yukon Gold potato or a gluten-free scampi style pasta.

**GLUTEN FREE CARNE ASADA** **13.95**

Gluten Free Marinated Flank Steak, sliced thin and served with Herbed Orzo "Salad" or Gluten-free rosemary roasted red potatoes.

**THE PISA** **12.95**

Ricotta stuffed shells topped with Marinara and Mozzarella cheese served with Italian Meatballs and Sausage.

**ROAST TURKEY DINNER** **13.95**

Roast Turkey Dinner with house-made bread stuffing, mashed potatoes, cranberry sauce and turkey gravy.

**THE CARVERY** **12.95**

Honey Baked Ham with roasted red bliss potatoes and seasonal vegetable du jour.

**HEALTHY BALANCE CHICKEN MARSALA** **13.95**

Pan seared chicken breast topped with mushrooms, green onion and Marsala wine served with steamed long grained rice, sautéed fresh vegetables, whole wheat, dinner roll, bottled spring water and fresh fruit salad for dessert.

***Entrée nutritional information: 544 calories, 5g fat, and 72mg cholesterol and 195mg sodium***

## HOT LUNCHEONS

**For groups of ten or more, choose one entrée and two sides. Served with fresh baked rolls and butter, gourmet dessert, Canned Soda & Bottled Water.**

### **Suggested Entrée Selections**

#### **PASTA 15.95**

Chicken, Broccoli & Penne Alfredo • Tortellini Primavera  
Marsala Glazed Wild Mushroom Ravioli • Butternut Squash Ravioli with Maple Cream  
Garden Vegetable Lasagna

#### **POULTRY 16.95**

Chicken Marsala • Chicken Parmesan • Lemon Chicken • Chicken ala Piccata • Chicken Sinatra  
Apricot & Ricotta Stuffed Chicken Breast • Fresh Roasted Turkey Dinner  
Sweet Chili Chicken • Chicken Pomodoro • Chicken Monterey

#### **SEAFOOD 19.95**

Baked New England Haddock • Shrimp Scampi  
Fresh Grilled Swordfish • Seared Ahi Tuna  
Haddock Bella Vista • Maryland Crab Cakes  
Sesame Ginger Salmon

#### **BARBECUE 17.95**

Slow Roasted Baby Back Ribs • Slow Roasted BBQ Chicken Halves  
Dixie Style Pulled Pork • Blue Ribbon Beef Brisket

#### **SIDE SELECTIONS**

Seasonal Roasted Vegetable Medley • Char-Grilled Asparagus  
Caesar Salad • Garden Salad • Homestyle Mashed Potato  
Roasted Fingerling Potato • Confetti Rice • Herbed Rice Pilaf

#### **VEGAN & VEGETARIAN**

Vegetable Curry with Basmati Rice  
Grilled Vegetable Napoleons  
Stuffed Portobello with Gorgonzola  
Eggplant Parmesan



## Comfort Classics

**Your Favorite Comfort Food Selections served by the pan. (Each Selection Feeds 12) 120.00**

Cheese Baked Ziti • Stuffed Shells Marinara  
Sausage and Peppers • Spaghetti & Meatballs • Chicken Parmesan  
Roast Pork & Gravy • Chicken Fingers or Wings & CCI Signature Fresh Chips

**Add Starch and Vegetables 48.00**

Choose Two  
• Green Beans • Fresh Vegetable Medley • Roasted Potatoes  
Seasoned Rice • Penne Marinara • Spaghetti Marinara  
House Salad • Caesar Salad

## AROUND THE WORLD LUNCHEONS

(Minimum Order: 10 People)

Around The World Luncheons are accompanied by assorted canned soda, bottled water and fresh baked desserts

**Taco Bar 14.95**

Seasoned Ground Beef and Shredded Chicken with a Vegetarian option of Roasted Vegetables accompanied by Refried Beans, Mexicali Rice, Cheddar Cheese, Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa and Soft and Hard Taco Shells

**Fajita Bar 14.95**

Grilled Beef or Chicken and Roasted Vegetable options accompanied by Refried Beans, Mexicali Rice, Shredded Cheddar, Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa and Soft and Hard Taco Shells

**Asian Stir Fry 14.95**

Choose from Chicken or Beef sautéed with Broccoli, Carrots, Pea Pods, Bean Sprouts, Peppers and Onions served with Steamed White Rice and an Egg Roll.

**Barbecue 11.95**

Quarter Pound Burgers and ¼# All Beef Hot Dogs served with Pasta Salad, Potato Salad, Bagged Chips with Bottled Water & Canned Soda and Assorted Desserts

**Middle Eastern 14.95**

Chicken Shawarma served with Rice Pilaf and Syrian Bread accompanied by Hummus & Taboule

## FROM THE HEARTH

(Minimum Order: 10)

**Pizza Lunch Combo (Minimum Order: 10) 11.25**

Two slices of pizza per person served with a garden salad or Caesar Salad, cookies and brownies  
assorted canned soda and bottled water

**Calzones 11.25**

Individual Calzones served with house made marinara, garden salad or Caesar Salad, cookies and  
brownies, assorted canned soda and bottled water. Our most popular options are listed below, feel free  
to request other cheeses, meats or veggies in your calzones and we will accommodate your request if  
we have the food products in house.

- Three Cheese: Mozzarella, Ricotta and Parmesan Cheese
- Meat Lovers: Mozzarella, Ricotta, Pepperoni
- Vegetarian: Mozzarella, Ricotta, Broccoli

**Classic Large Cheese Pizza 12.00**

**Add Topping 14.00**

## LUNCH A LA CARTE

### BEVERAGES

Starbucks Coffee or Decaffeinated coffee (serves 10)	15.50
Lipton Tea by the Airpot (serves 10)	13.50
Punch, Lemonade or Iced Tea (served in dispenser)	1.40
Bottled Spring Water, 16.9oz	1.50
Canned Soda	1.40
Snapple, assorted bottled tea & juice	2.35
Sparkling Waters	1.75
Infused Water	1.40
o Cucumber & Mint	
o Cucumber, Lemon, Cilantro	
o Grape, Strawberry Lime	
o Grapefruit, Rosemary	

### FRUIT/YOGURT

Sliced Fresh Fruit	2.95
Seasonal Whole Fruit	1.25
Yogurt Parfaits with Fresh Fruit, Granola & Nuts	2.95

### SWEET & SALTY

Cookies/Brownies	1.15
Corporate Chefs Insignia Cookies	1.95
Individual Sabra Hummus Cup	3.95
Lays or Cape Cod Potato Chips	1.25
NuGo Protein Bars	2.95
Nature Valley Granola Bars	1.35

### SOUP DU JOUR

8 ounce cup of Soup added to any luncheon above	1.75
8 ounce cup of Chowder added to any luncheon above	2.75

#### Suggested Soup Selections:

Clam Chowder	Minestrone
Chicken Poblano	Tomato Basil
Chicken & Rice	Chicken & Noodle
Beef Barley	Cream of Broccoli
Corn Chowder	Vegetable

## SNACKS

Priced per Person

<b>FRESH SLICED FRUIT &amp; YOGURT PLATTER</b>	<b>3.95</b>
Selections of seasonal fresh sliced fruit with a honey yogurt dip	
<b>CHIPS AND SALSA</b>	<b>3.95</b>
Basket of tortilla chips with authentic traditional salsa	
<b>HUMMUS BASKET</b>	<b>3.95</b>
Traditional hummus and fresh baked pita chips	
<b>POWER GRAB "N" GO</b>	<b>5.95</b>
NuGo Organic bars, trail mix, Honey & Oat granola bars and natural spring water	
<b>AFTERNOON BREAK</b>	<b>4.25</b>
Whole fresh fruit, fresh baked brownies, cookies and natural spring water	
<b>MID DAY BREAK</b>	<b>4.95</b>
An array of fine imported and domestic cheese served with whole grain and rustic crackers, flat breads garnished with grapes	
<b>ANTIPASTI TRAY</b>	<b>7.95</b>
Genoa Salami, Black Forest Ham, Parmigiana-Reggiano, Aged Extra Sharp Provolone, Buffalo Mozzarella, Roasted Red Peppers, Green Olives and Calamata Olives	
<b>MEDITERRANEAN MEDLEY</b>	<b>5.95</b>
Roasted Red Peppers, Hummus, Taboule, Red Onion, Pitted Green and Calamata Olives, Roasted Tomatoes and Crisp Pita Triangles	
<b>FRESH CRUDITÉ</b>	<b>4.95</b>
Fresh seasonal cut vegetables dip and assorted bottled waters and seltzers	
<b>HEALTHY SWEET &amp; SALTY</b>	<b>3.55</b>
Granola bars, individual bags of baked chips and pretzels served with assorted bottled waters	
<b>ASSORTED ITALIAN MINI PASTRY (12 person minimum-48 hours' notice)</b>	<b>3.25</b>
Choose from a variety of Italian pastry: Cannoli's, cream puffs, chocolate éclairs, and chocolate mousse cups	

**ICE CREAM SUNDAE BAR (12 person minimum-48 hours' notice)**

**4.95**

Premium ice cream with hot fudge, chopped nuts, sprinkles, chocolate chips, crushed cookies, M&Ms, cherries and aerosol whipped cream.

Staff will set up 10 minutes before event – for events larger than 50 people, a member of our wait staff will be on hand to serve ice-cream for a small additional fee.

**CELEBRATION CAKES (48 hours' notice)**

**market**

Corporate Chefs can coordinate a cake to suit your needs. We can custom cater to the size, flavor and icing flavor, along with writing to celebrate your event. Prices vary pending cake choices. Check with the on-site catering manager for details. Final cost will be determined by cake selection. Additional instructions and salutations can be included in the "special considerations" box.

(Includes paper plates, forks and napkins for the serving size listed above)

Add Salad, Dessert and Cold Beverages to any Tray for \$3.95/p

