



# Catering Menu

516.686.1440

[campusdining@nyit.edu](mailto:campusdining@nyit.edu)





## What's new in Campus Dining 2025!

Take a break and enjoy our latest Café concepts.

Try something new in 2025, host your meeting at one of Campus Dining Café locations, contact our catering team to start planning today!



Hosting a meeting in the Riland building? Take your break on the 2nd floor and indulge in We Proudly Serve Starbucks hot and cold beverages prepared by our baristas. It's as easy as 1,2,3 to turn this into a catering event for your team, contact Campus Dining to begin planning today.

"Feed teams foster education and feed growth"



Located within the Student Activities Center, we're all about serving up smiles and scoops. Indulge in a variety of gelato and ice cream flavors, sip on expertly crafted espressos and Cappuccinos or chill with iced coffees. Indulge yourself with our affogato desserts or perhaps enjoy a variety of our refreshing fruit smoothies.

Let us scoop you up and sweeten your day!

Want to plan something different?  
Contact [Campusdining@nyit.edu](mailto:Campusdining@nyit.edu) to get started.



# TABLE OF CONTENTS



BREAKFAST .....	1
SANDWICHES .....	2
HEROES SALADS/OFF THE BREAD.....	3
GRAINS..PASTA...VEGETABLE JARS.....	4
SIDES/SALADS .....	5
BOXED LUNCHEON .....	6
PIZZA .....	7
APPETIZERS .....	8
BBQ .....	9
HOT ENTREES .....	10
HALAL .....	11
DESSERT/BEVERAGES .....	12
EVENTS .....	13
F.A.Q'S.....	14

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# Breakfast

Small Tray: feeds up to 15 people  
Large Tray: feeds up to 30 people

<b>Continental Breakfast</b>	<b>\$8.50 per person</b>
Assorted Mini-breakfast pastries, breads and bagels Sliced seasonal fruit platter cream cheese, butter, and preserves	
<b>Modified Continental Breakfast</b>	<b>\$5.25 per person</b>
Assorted miniature muffins, danish, scones, Sliced breakfast breads and mini croissants	
<b>Add Bagels to Modified Continental</b>	<b>\$2.50 per person</b>
<b>Bagel &amp; Schmear</b>	<b>\$5.95 per person</b>
Assorted large bagels Choice of 3 gourmet spreads: Classic, vegetable, chocolate chip, maple walnut, lox, scallion	
<b>Fresh Fruit Salad Bowl</b>	<b>Small Tray: \$50 / Large Tray: \$85</b>

# Hot Breakfast Buffet

Minimum Order 20 **\$12.95 per person**

- Choice of 1: Egg Frittata or Scrambled Eggs
- Choice of 1: French Toast, Pancakes or Waffles
- Choice of 1: Bacon Sausage or Ham

I Fresh Fruit Salad Bowl and Home Fries INCLUDED

# Morning Frittatas      Egg Sandwiches

- Note: 1 Selection per tray
- Bacon & caramelized onion
  - Broccoli & cheddar
  - Egg white & spinach
  - Ham & cheddar cheese
  - Spinach & feta cheese

- Min. 10 per selection
- Egg only
  - Egg, bacon & cheese
  - Egg & cheese
- \$5.75 per Sandwich**

Small Tray: \$45 / Large Tray: \$90

# Brunch Brushchetta Charcuterie \*New\*

**Large Tray: \$230.00 for up to 25 guests**

Start your day with this stylish arrangement that puts a fresh twist on the traditional concept. It includes favorites such as fruits, cheeses, sliced baguettes, meats, proteins, and a delightful selection of sweet and savory spreads.

- Smoked gouda, goat cheese and boursin cheeses
- Assorted berries & grapes
- Smoked salmon, hardboiled eggs and prosciutto
- Sliced classic and cranberry walnut baguettes along with minaiture croissants
- Spreadables: hummus, avacado, honey, nutella and raspberry perserve
- Toppings: roasted cherry tomatoes, sliced radishes, capers, and dill

# Coffee and Beverages

Please see page 11 for offerings

**Kosher Boxed Breakfast Available upon Request**

## Brighten the Day

**(Priced individually)**

Fresh fruit cup:  
\$4.75

Assorted whole fruit:  
\$1.75

Fruit & yogurt parfait:  
\$3.50 *Minimum of 10*

Overnight Oats:  
\$5.25 *Minimum of 10*

Boiled Eggs (2):  
\$1.50

Greek yogurt cups:  
\$2.75

Nutri-Grain -or-  
Nature Valley bars:  
\$1.25

# Sandwiches and Wraps

## Traditional Luncheon

\$11.95 per person

### **Sandwiches on sliced breads, rolls and wraps (select 4):**

- Oven roasted turkey: lettuce & tomato
- Slow roasted Beef: lettuce & tomato
- Tuna salad: lettuce & tomato
- Virginia ham & swiss cheese: lettuce & tomato
- Marinated grilled vegetables: roasted peppers, lettuce & tomato
- Falafel wrap: lettuce, tomato, tzatziki sauce
- Grilled chicken caesar wrap
- Classic egg salad
- Traditional chicken salad
- Seasonal Chef's choice

## Conference Luncheon

\$14.95 per person

### **Choice of 1 salad: Tossed, Caesar, Greek, Mesclun, Farro or Chickpea**

### **Sandwiches on sliced breads, rolls and wraps (select 4):**

- Oven toasted turkey: lettuce & tomato
- Slow roasted beef: lettuce & tomato
- Tuna Salad: lettuce & tomato
- Virginia ham & swiss cheese: lettuce & tomato
- Roast beef, turkey, ham, American cheese, lettuce, tomato
- Chicken cutlet with roasted red peppers and fresh mozzarella
- Chicken bacon ranch with cheddar cheese, bacon, ranch dressing
- Marinated grilled vegetables: roasted peppers, lettuce & tomato
- Falafel wrap: lettuce, tomato, tzatziki sauce
- Traditional egg salad
- Classic Chicken Salad
- Seasonal Chef's choice

## Executive Luncheon

\$17.95 per person

### **Choice of 1 salad: Tossed, Caesar, Greek, Mesclun or Grain Salad. Assorted chips included**

### **Sandwiches on sliced breads, rolls and wraps (select 4):**

- Torn salmon: fresh mixed greens, scallion aioli
- Breaded eggplant: roasted peppers, fresh mozzarella, balsamic
- Bistro croissant: smoked Virginia ham, brie, granny smith apple, dijon mustard
- Garden sandwich: olive tapenade, thin-sliced cucumber, arugula, charred tomatoes, goat cheese Honey Mustard
- Grilled chicken Wrap: caramelized onions, bacon
- Sliced steak sandwich: baby arugula, horseradish sauce, vine-ripened tomatoes
- Roast beef, turkey, ham, american cheese, lettuce, tomato
- Chicken cutlet with roasted red peppers and fresh mozzarella
- Chicken bacon ranch with cheddar cheese, bacon, ranch dressing
- Harvest apple chicken salad: grapes, and cranberries
- Chipotle turkey club: bacon, swiss cheese, lettuce and vine ripe tomatoes with chipotle aioli
- Seasonal Chef's choice

**Gluten Free Bread: \$2.50 per Sandwich**  
**Halal Chicken: \$2.50 per Sandwich**





# Hero Sandwiches

**Minimum of 3 feet per selection**

**(One foot serves 6-8 people): \$28 per foot Served with pickles**

- American Hero: roast beef, turkey, ham, American cheese, lettuce, tomato
- Italian Hero: mortadella, genoa salami, soppressata, prosciutto, capicola, provolone, lettuce, tomato
- The Sicilian Hero: fresh mozzarella, wood fire grilled red peppers, herb roasted plum tomatoes, roasted garlic basil aioli
- The Neapolitan Hero: seasonal grilled vegetables marinated with balsamic vinaigrette, roasted red peppers, fresh mozzarella
- The Calabrese Hero: fried chicken with roasted red peppers and fresh mozzarella
- The Garden Hero: fresh baby spinach, olive hummus, fire roasted red peppers, cucumber, carrot, tomato, shaved red onion
- Chicken Bacon Ranch Hero: fried chicken, cheddar cheese, bacon, ranch dressing
- Tandoori Halal Chicken: grilled chicken marinated in yogurt and indian spices, topped with an apple cabbage slaw and minted cilantro aioli

## Upgrade to Halal Chicken: \$20.00 per 3 feet

- ADD SIDE SALAD:
- Traditional potato salad: \$4.99/pound
  - Traditional macaroni salad: \$4.99/pound

Add Assorted Chips: \$1.50 per bag

## Off The Bread- Protein Packed

Small Tray: feeds up to 15 people / \$69

Large Tray: feeds up to 30 people / \$108

### **Protein Packed Platter**

- Teriyaki glazed chicken breast
- Tangerine chicken breast
- Chipotle glazed salmon filet
- Grilled shrimp with mango salsa
- Sesame soy salmon filet

# Grain..Pasta..Vegetable Jars

\$9.75 per Jar

## Roasted veggie quinoa

Kale pesto vinaigrette, quinoa, roasted chickpeas, broccoli, cauliflower, sweet potatoes and brussel sprouts

## Black bean, mango & quinoa

Lime cilantro vinaigrette, quinoa, black beans, mango, cucumbers, red onions, and red bell peppers

## Farro Salad

Lemon basil vinaigrette, farro, roasted corn, cherry tomatoes, mushrooms, carrots, and arugula

## Tuscan pasta salad

Cherry tomatoes, fresh mozzarella, fusilli pasta and garden picked basil with balsamic dressing

## Asian Noodle salad

Peanut dressing, Soba noodles, red bell peppers, edamame, carrots, sesame seeds, and crunchy rice noodles

## Kachumber Indian Salad

Cucumbers, roma tomatoes, red onions and green chili's with a lime cilantro dressing



# Protein Jars

## Caesar salad with grilled chicken

Caesar dressing, romaine lettuce, crunchy croutons and shaved parmesan cheese topped with grilled chicken breast

## Niçoise Salad

Lemon vinaigrette, diced potatoes, haricot vert, cherry tomatoes, tuna, hard boiled eggs, kalamata olives, and arugula

## Beef Taco Salad

Smokey tomato salsa, smashed avocado, roasted onions bell peppers, grilled chicken, diced tomatoes, crisp cucumbers, cilantro and baby spinach



# Grains and Pastas Salad

Small Tray: feeds up to 15 people  
Large Tray: feeds up to 30 people

## Chicken Caesar pasta salad

small: \$34.95/ large: \$49.95

Grilled chicken, romaine, shaved parmesan and toasted croutons with Caesar dressing

## Tuscan pasta salad

small \$44.95/ large: \$74.95

Farfalle pata, mozzarella, roasted garlic, basil, roasted tomatoes, peas

## Pad Thai noodle salad

small: \$36.95 / large: \$51.95

Julienne carrots, scallions, sugar snap peas, Thai peanut dressing

## Vegetable farro salad

small: \$39.95/ large: \$54.95

Farro tossed with Long Island corn, tomatoes, mushrooms, carrots, arugula and basil with lemon dijon vinaigrette

## Mango shrimp and quinoa salad

small: \$47/ large: \$77

Marinated grilled shrimp, tender quinoa, black beans, cucumbers, red onions and sweet mango with a cilantro Lime Vinaigrette

## Signature couscous salad

small: \$39.95 / large: \$54.95

Asparagus, snow peas, cherry tomatoes, scallions, cilantro, house made Italian vinaigrette



# Salad & Side Selections

Small Tray: feeds up to 15 people  
Large Tray: feeds up to 30 people

## Tossed salad

small: \$34.95 / large: \$49.95

Crisp lettuce, tomato, cucumber, shaved carrots, house vinaigrette

## Caesar salad

small: \$34.95 / large: \$52.00

Romaine lettuce/croutons, grated parmesan, classic caesar dressing

## Mesclun salad

small: \$39.95 / large: \$54.95

Mesclun greens, toasted almonds, dried cranberries, gorgonzola cheese, champagne vinaigrette

## Greek salad

small: \$39.95 / large: \$54.95

Romaine, tomatoes, cucumbers, pepperoncini, feta cheese, red onions, kalamata olives, lemon vinaigrette

## Hearty kale salad

small: \$34.95 / large: \$49.95

Sliced almonds, golden raisins, feta, lime yogurt dressing

## Chickpea salad

small: \$31.95 / large: \$41.95

Cucumber, tomato, olives, dill vinaigrette

**See Page 10 for additional Middle Eastern / Halal options**

## Protein add-on:

Chicken: small \$8 / large \$16

Grilled Portobello: small \$10 / large \$20

Grilled Shrimp: small \$14 / large \$28

Halal Chicken: small \$10.00 / large \$20.00



# Boxed Lunch Packages

**Served with ½ bottle of Spring Water**

**Choice of 2 sides:** Assorted chips, whole fruit, large chocolate chip cookie, granola bar or Campus Dining choice

## Traditional Box Sandwich Lunch – Select 4 Types

Full Sandwich: \$17 per person

- Oven Roasted Turkey: lettuce & tomato
- Slow Roasted Beef: lettuce & tomato
- White Albacore Tuna: lettuce & tomato
- Virginia Ham & Swiss Cheese: lettuce & tomato
- Marinated Grilled Vegetables: roasted peppers, lettuce & tomato
- Falafel Wrap: lettuce, tomato, tzatziki sauce
- Grilled Chicken Caesar Wrap
- Seasonal Chef's choice

## Executive Box Sandwich Lunch – Select 4

Types Full Sandwich: \$20 per person

- Torn Salmon: fresh mixed greens, scallion aioli
- Breaded Eggplant: roasted peppers, fresh mozzarella, balsamic
- Bistro Croissant: smoked Virginia ham, brie, granny smith apple, dijon mustard
- Garden Sandwich: olive tapenade, thin-sliced cucumber, arugula, charred tomatoes, goat cheese
- Honey Mustard Grilled Chicken Wrap: caramelized onions, bacon
- Sliced Steak Sandwich: baby arugula, horseradish sauce, vine-ripened tomatoes
- Harvest Apple Chicken Salad: grapes, and cranberries
- Chipotle Turkey Club: bacon, swiss cheese, lettuce and vine ripe tomatoes with chipotle aioli
- Traditional Egg Salad
- Seasonal Chef's choice

### Salad Add-on:

Chicken: \$4.50 per person

Shrimp: \$5 per person

Portobello: \$6 per person

## Traditional Boxed Salad Lunch Select 2 Types

– \$19 per person

- Tossed Salad: crisp lettuce, tomato, cucumber, shaved carrots, house vinaigrette
- Mesclun Salad: mesclun greens, toasted almonds, dried cranberries, gorgonzola cheese, champagne vinaigrette
- Caesar Salad: romaine lettuce, croutons, grated parmesan, classic Caesar dressing
- Greek Salad: romaine, tomatoes, cucumbers, pepperoncini, feta cheese, red onions, olives, lemon vinaigrette dressing
- Seasonal Chef's selection

## Executive Box Salad/Grain Bowl

Minimum 5 per selection

- \$25 per person

- Kale Slaw Salad: chopped kale, crisp romaine, shaved fennel, shredded cabbage, chopped broccoli, feta cheese with strawberry honey vinaigrette
- Mediterranean Chicken Bowl: cilantro lime quinoa, marinated grilled chicken, red grape tomatoes, olives, diced cucumbers, hummus, crumbled feta cheese with lemon tahnin dressing
- Oven Roasted Turkey Cobb Salad: baby arugula, crispy romaine, fresh mesclun greens, oven roasted turkey breast, red grape tomatoes, pickled red onions, apple wood smoked bacon, hard boiled eggs, crumbled blue cheese, avocado with green goddess dressing
- Shaved Brussels Sprout Salad: mesclun greens shaved brussel sprouts, dried cranberries, sliced almonds, goat cheese lemon vinaigrette
- Pad Thai Noodle Salad: julienne carrots, scallions, sugar snap peas, thai peanut dressing
- Greek Lentil Salad: cucumber, red onions, cherry tomatoes, olives, feta cheese, greek dressing
- Seasonal Chef's selection



**Kosher Boxed Lunch Available upon Request starting at \$55.00 per box, plus one time delivery fee**

# Pizza

## Traditional

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- Cheese: \$19.95
- Pepperoni: \$21.95
- Mushroom: \$21.95
- Sausage: \$21.95
- Meatball: 21.95
- Broccoli: \$21.95
- Sliced Tomato \$21.95
- Sicilian: \$17.95
- Grandma: \$21.95
- Margherita: \$21.95

## Specialty

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- Provencal with zucchini, squash, pepper, olives, parmesan, herbs: \$21.95
- Chicken bacon ranch: \$27.95
- Penne a la Vodka: \$24.95
- Ziti: \$24.95
- Buffalo chicken: \$27.95
- BBQ chicken: \$27.95
- Chicken parmesan: \$27.95
- White: \$21.95

## Vegan

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*Made with vegan mozzarella cheese*

- Cheese: \$32.95
- Mushroom: \$39.95
- Broccoli: \$39.95
- Sliced Tomato: \$39.95
- Sicilian: \$41.95

## Knots

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- Garlic knots by the Dozen: \$5.75

## Gluten Free Pizza

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- Personal size: \$13.00



# Appetizers

Small Tray: feeds up to 15 people  
Large Tray: feeds up to 30 people

- Buffalo Chicken Dip—creamy buffalo sauce topped with cheddar cheese served with celery, tortilla chips & sliced baguettes: \$45/\$75
- Cheesy Pizza Dip—served with pizza bread: \$45/\$75
- Vegetable Curry Samosas – mango chutney: \$55/\$95
- Mozzarella Sticks –homemade marinara sauce: \$48/\$88
- Buffalo Wings -blue cheese dipping sauce: \$45/\$90
- Boneless buffalo chicken bites: \$50/\$95
- Crispy Chicken Fingers –served with choice of (one) sauce: ketchup, honey mustard, buffalo sauce, BBQ or ranch: \$45/\$90
- Buffalo Boneless Bites– blue cheese dipping sauce:\$50/\$95
- Pretzel Sticks – with Mustard (Large ONLY):\$60
- Mac and Cheese Bites – \$48/\$88
- Jalapeno Poppers – \$48/\$88
- Vegetable Spring Rolls – \$48/\$88
- Dumplings: King Pao or Chicken Teriyaki – \$50/\$90
- Beef or Chicken Empanadas – \$50/\$90
- Taquitos-Chicken – \$39/\$78
- Falafel Meatballs with cool tzatziki sauce – \$45/\$90
- Buffalo Chicken Meatballs with blue cheese & ranch dressing– \$45/\$90

# Platters

Small Tray: feeds up to 15 people  
Large Tray: feeds up to 30 people

- Cheese Platter – Variety of soft and hard cheeses served with crackers, garnished with seasonal fruit: \$90/\$125
- Crudite – Fresh Garden Vegetables served with Herb Garlic Aioli: \$60/\$100
- Antipasto – Prosciutto, Marinated Artichokes, Roasted Red Peppers, Marinated Mushrooms, Pepperoncini, Olives and Provolone: \$75/\$120
- Chips & Dip – Tortilla Chips served with classic tomato salsa and black bean & salsa: \$50/\$100
- Chips & Hummus – : \$50/\$100

# Global Buffet

Minimum Order 20

## Taco Bar

\$10.75 per person

"A fiesta of flavors awaits! Customize your Tacos with our delicious selection of Chicken, black beans and seasoned rice.

Accompaniments include tomatoes, shaved lettuce, cheddar cheese, sour cream and salsa

## The Halal Cart Original

\$10.75 per person

Experience the legendary flavors of New York with tender Halal chicken pieces, fragrant rice, and a refreshing cucumber salad, complete with our iconic white sauce and a splash of vibrant green sauce.

## BBQ Menus

Minimum Order 20

### Chillin & Grillin BBQ

\$16.75 per person

Hamburgers, veggie burgers & hot dogs served with buns  
Tossed house salad: crisp lettuce, tomato, cucumber, shaved carrots, house vinaigrette

Accompaniments of sliced american cheese, lettuce, sliced tomatoes, sauerkraut, sliced onions & pickles

Condiments: ketchup & mustard

### Fire Up the Grill BBQ

\$22.75 per person

Hamburgers, veggie burgers & hot dogs served with buns  
Sliced watermelon and individual bags of Potato chips  
Accompaniments of sliced american cheese, lettuce, sliced tomatoes, sauerkraut, sliced onions & pickles

Condiments: ketchup & mustard

#### Select 2:

- Tossed salad/crisp lettuce, tomato, cucumber, shaved carrots, house vinaigrette
- Long Island corn & tomato salad/fresh basil & chives
- Tuscan pasta salad/farfalle pasta, mozzarella, roasted garlic, basil, roasted tomatoes, peas
- Chickpea salad/cucumber, tomato, olives, dill vinaigrette
- Traditional potato salad
- Traditional macaroni salad

## Additional Selections

### Priced per person

- Grilled breast of chicken: \$4
- Halal options;  
Grilled breast of chicken: \$5.00
- Hamburgers: \$2.50
- BBQ chicken legs: \$2.50
- Hot or sweet Italian sausage: \$3.50
- Beef kebab: \$6, Chicken kebab: \$5, Veggie kebab: \$3.50
- Mac and Cheese: \$3.50



# Hot Entrees

## Poultry

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Herb-roasted chicken—fresh herb-roasted chicken legs, natural au jus: \$69/\$108

Chicken Francaise—chicken cutlet, lemon-white wine sauce: \$69/\$108

General Tso's Chicken: \$69/\$108

Jerk Chicken—chicken Thighs that are marinated in traditional jamaican herb and spices and grilled to perfection: \$69/\$108

BBQ chicken-on the bone with chipotle-bourbon BBQ sauce: \$69/\$108

Chicken Parmesan—breaded chicken cutlet, marinara sauce, mozzarella cheese:\$69/\$108

Chicken Scampi—tender Chicken tossed with pasta in a creamy garlic white wine sauce:\$69/\$110

Sicilian Chicken—tender chicken breast fillet with artichokes, sun-dried tomatoes, mushrooms, green beans and chicken demi-glace: \$69/\$110

Halal upgrade:  
Small Tray: \$20  
Large Tray: \$40

## Fish

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Seared or Grilled Salmon: Choice of lemon caper sauce or miso glaze: \$95/\$169

Mediterranean Salmon—marinated topped with tomatoes, olives, cucumbers, feta cheese and fresh herbs: \$99.99/\$199.99

Sweet Thai Chili Shrimp—crispy shrimp with peppers, onions and sweet Thai chili sauce: \$94.99/\$169.99

## Pasta

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Penne al la Vodka with homemade cream sauce: \$75/\$95

Baked Ziti—penne pasta, ricotta, marinara & mozzarella cheese: \$60/\$90

Pasta with Broccoli, Sautéed Garlic & Oil: \$60/\$90

Primavera pasta with Garlic & Oil or Garden Tomato Sauce: \$65/\$95

Garden Tomato Primavera Sauce: \$65/\$95

Buffalo chicken stuffed shells: \$75/\$110

## Vegetables and Starches

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Eggplant Parmesan with fresh mozzarella, marinara sauce: \$65/\$85

Eggplant Rollatini with fresh tomato sauce and ricotta cheese: \$65/\$95

Balsamic Grilled Vegetables: \$65/\$95

Glazed string Beans or Carrots: \$50/\$90

Roasted shallot new potatoes:\$49.99/\$89.99

Roasted Red Potatoes: \$39.99/\$69.99

Mashed Potatoes: \$39.99/\$69.99

Vegetable Stir Fried Rice: \$29/\$49

Rice Pilaf: \$29/\$49

Basamati Rice Coconut or Yellow: \$29/\$49

Sweet Fried Plantains: \$40/\$65

Latin Style Black Beans: \$40/\$65

General Tso Tofu : \$45/\$75

Vegan options available upon request



# Indian/Halal menu

Small Tray: feeds up to 15 people  
Large Tray: feeds up to 30 people

## Hot Entrees

- Aloo Tikki - Indian style potato patties mixed with spices and herbs. Served with Mint Chutney Half Tray - \$50.00 Full Tray - \$100.00
- Butter Chicken - Marinated chicken simmered in a spicy, aromatic, buttery and creamy Indian tomato gravy Half Tray - \$65.00 Full Tray - \$130.00
- Chicken Tikka Masala - Chicken that has been yogurt marinated, charred and simmered in a rich creamy tomato based spiced sauce Half Tray - \$65.00 Full Tray - \$130.00
- Tandoori Chicken- Chicken on the bone that has been marinated in yogurt and spices and roasted to perfection Half Tray - \$65.00 Full Tray - \$130.00
- Peas Pulao -A delicious rice pilaf made with green peas, spices, herbs and basmati rice Half Tray - \$50.00 Full Tray - \$100.00
- Vegetable Sabji - Sautéed Vegetables with roasted Indian spices Half Tray - \$50.00 Full Tray - \$100.00
- Channa Masala - Chick peas stewed with herb and spices in an onion tomato gravy Half Tray - \$50.00 Full Tray - \$100.00

## Sandwich Platter

## Side Salads

\$12.95 per person  
Minimum of 10 per Order

Select up to 3:

- Grilled Tandoori Chicken Sandwich  
Grilled Chicken Marinated in Yogurt and Indian Spices, Topped with an Apple Cabbage Slaw and Minted Cilantro Aioli
- Curry Chicken Salad-Classic Chicken Salad Kicked Up a Notch with the Warmth and Spice of Indian Curry Spices, Almonds and Raisins
- Smashed Chickpea Sandwich Smashed Chickpeas Mixed with Herbs, Lemon, Scallions and Celery, Topped with Bably Spinach
- Bombay Sandwich Fresh Cilantro-Mint Chutney with Thinly Sliced Potatoes, Tomatoes, Cucumbers and Red Onion

small: \$37.95/ large: \$52.95

### Kachumber Salad

An everyday Indian Salad made with Cucumbers, Onions, Tomatoes and Fresh Herbs with a hint of Fresh Lime

### Indian Style Tofu Salad

Seasoned Tofu, Romaine Lettuce, Red Onion, Tomatoes, Cucumbers and Red Cabbage tossed with a Cumin Lime Yogurt Dressing

### Roasted Chana Salad

A Flavorful Indian Salad made with Roasted Chana, Fresh Vegetables, Roasted Peanuts, Pomegranate that is Tossed in Indian Spices, Cilantro and Lemon

### Corn Pomegranate Kosambari Salad

A Southern Indian Salad consisting of Sweet Corn, Pomegranate, and Coconut that is Tempered with Indian Spices

### Kakdi Koshimbir Salad

Indian Cucumber salad; Cucumbers, Roasted Peanuts, Coriander, Coconut and Indian Spices



# Desserts



- Assorted homemade cookie platter (40 cookies): \$40
- Mini-Cookie box (20 cookies): \$20
- Freshly baked chocolate brownie platter (20 brownies): \$45
- Assorted dessert bars: \$49.95 per dozen
- Classic donuts: \$33.00 per dozen-assorted variety
- Churros Bites: served with chocolate caramel sauce. \$69.00 Full tray only
- Cake Pops ( per 1 Dzn) \$45
- Assorted Pre-Sliced Cakes \$55  
Select from Chocolate, carrot, cheesecake, Oreo, tiramisu, red velvet (feeds 12)
- Simply Ice Cream,  
3-gallon tub—choice of vanilla, chocolate or strawberry:  
\$75.00 (serves up to 50)  
Forbidden indulgences (added to simply ice cream)— hot fudge, strawberry sauce, M&M's, cookie crumbs, rainbow sprinkles, whipped topping, maraschino cherries, chopped walnuts: \$5 per person
- Ice cream novelties—assorted ice creams cones, bars, ices and more: \$3.75 each

\*Birthdaycakesareavailable with 48-hour notice.

# Beverages

## Water

- ½ bottle: \$.90
- 16.9 ounces: \$1.75

## Soda Assortment

- Cans: \$1.75
- 2-liter bottle: \$5.00  
(Includes cups, ice bucket and scooper)

## Juice

- Individual Orange or Apple juices (10-ounce bottle): \$2.50
- 64oz. Bottle of Juice \$11.95 (up to 10 ppl)

## “Box of Joe” Lemonade or Ice Tea

- Serves 12 (96 oz.): \$40
- Serves 20 (160 oz.): \$60

## “Box of Water”

- Serves 12 (96 oz.): \$20
- Serves 20 (160 oz.): \$40



## Drop-off / Disposable

### Boxes of Joe “Coffee”

- (Regular or Decaf coffee)
- Serves 12 (96 oz.): \$41.95
- Serves 20 (160 oz.): \$61.95  
with cups, milk, sugar

### Box of Tea

- Serves 12 (96 oz.): \$21.95
- Serves 20 (160 oz.): \$41.95  
with cups, milk, sugar

### Box of Joe -Hot Chocolate

- Serves 12 (96 oz.): \$35
- Serves 20 (160 oz.): \$55

### Enhancements

- Soy, almond, vanilla almond,  
or oat milk: \$5.99 each

### Cocoa Bar upgrade -\$2.00 per person

- “Served with Whipped Cream, Marshmallows, Chocolate Chips, Peppermint and Dustings \$2.00 per person

## Next Level Service

*(For those meetings that require an elevated impression. Next level includes: Coffee urns, cloth table covering and table decor -15% Set up Fee added to your final invoice.*

### Hot Coffee and Tea

- 10 Guest minimum
- Coffee urns  
with cups, milk and sweeteners  
Decaf served upon request
- \$3.75 per person

### Iced Coffee Bar

- 25 Guest minimum
- \$4.95 per person

### Hot Chocolate

- 10 Guest minimum
- \$3.50 per person

### Dispensers

- 10 Guest minimum
- Lemonade or Ice Tea
- \$2.50 per person



# Event & Cocktail Reception Menu

Entrust your reception menu to our skilled events & culinary team. To begin the process, please reach out to our catering department to arrange a meeting. **Min. 25 Guests Starting at \$24.95 per person**

Sample menu items indicated, your menu will be tailored to seasonal ingredients and market trends, ensuring we create the perfect menu to impress.

## Hot Hors D' Oeuvres

- Petite beef wellington, shallot sauce
- Frank en croute, grain mustard
- Peking duck roll, Thai chili sauce
- Macaroni & cheese bites with white truffle
- Spinach & feta turnovers
- Thai chicken satay with peanut dipping sauce
- Buffalo chicken egg roll, blue cheese
- Double cream brie and raspberry puffs, melba sauce
- Scooters crab cakes, tangy remodulate
- Seasonal offerings

## Cold Hors D' Oeuvres

- Shrimp cocktail/cocktail sauce Tuna tartare, wakame salad, avocado, ponzu, wasabi caviar
- Caprese skewer-mozzarella, tomato & basil
- Assorted sushi rolls served with wasabi
- Miniature lobster roll on brioche



## Gathering Table \$24.95 per person

This option is perfect for meetings and events where open and flowing conversations take place.

The Gathering Table showcases a delightful array of sliced cheeses, bite-sized nibbles, and more, providing the perfect setting for bringing people together.

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## Sushi \$19.00 per person

California Deluxe, California Crunch Deluxe, and Salmon Combo Deluxe



Our eventplanning and culinary team will exceed your expectations. For events requesting alcohol a New York state permit will be required and applied for 45 days in advance.

## Alcoholic Beverage Options

### Gold Package

\$21.50 per person

- Selection of 4 beers (imported and domestic), includes non-alcoholic beer selection
- Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet
- Soft drinks: Coke, Diet Coke, Sprite

### Full Bar

\$40 per person

- Liquor: Top shelf bar including spirits, mixes and juices
- Beer: Imported and domestic
- Wine: Red, white, sparkling
  - ☑ Premium bar products available upon request and priced accordingly
- Soft drinks: Coke, Diet Coke, Sprite, Seltzer

## Our Services

- Planning meetings or events on Long Island or New York City campus for drop-off/delivery.
- Planning meetings or events that need that “Next Level” dining experience with serving pieces, cloth linen and table décor included. Return pick-up of equipment.
- Planning off-premise meetings or events that require our full catering services. Full staffing and specialty rentals (including tablecloth linens) on the Long Island or New York City campus.

## Drop off Catering

A meeting or event for drop-off/delivery one way, all disposable display containers and Box of “Joe” beverage.

No return pick-up by Campus Dining.

- Long Island: Drop off catering, delivery fee waived.
- New York City: Delivery fee \$150
- With all deliveries, there is a delivery window of 15 minutes before and after the requested delivery time.

\*\*\*Beverages delivered for drop off only will be chilled, ice is not provided.

## “Next Level” Catering

An elevated dining experience with cloth linen, real serving pieces and table decor. A member of the Campus dining team will return to pick up equipment at time indicated and location on your catering request form.

Note: All equipment delivered will be on loan and replacement charges will result if the equipment is missing or damaged upon pickup.

- Next Level Option will incur 15% Event Set up fee, min. \$35.00.
- With all deliveries, there is a delivery window of 15 minutes before and after the requested delivery time.
- Weekend catering are subject to additional rates and fees.
- Need a waiter to serve the event, please inquire, applicable rates to be applied.

**PLEASE NOTE: When catering events in 16 W. 61st St.** (New York City Campus), you must request freight elevator service for events that require early morning setup as well as those taking place after 5 p.m. and weekends. Please keep in mind a min. of 1 hour is required for set up and breakdown when calculating freight time. The client is responsible for payment for use of the elevator.

## Client Responsibility

- Submit request with Facilities for tables and trash receptacles.
- Secure your meeting space and confirm.
- With all deliveries, there is a delivery window of 15 minutes before and after the requested delivery time.
- Have someone from your team there to receive order driver is not responsible to wait until arrival.
- Contact security prior to your meeting for space unlocking, Campus Dining is not responsible for this task.

## Full Service Events

Leave all the details and planning for your special gathering in the hands of our Dining team.

“Special Event” that requires custom menu design, staffing and rentals (including tables) on the Long Island or New York City.

Our event planning and culinary team will exceed your expectations.

### • Bar Service

Please follow university protocol when making this request. For events requesting alcohol a New York State permit is required, as well as an approved Alcohol Exemption Form by General Counsel. A minimum of 45 days for permit processing.

### • Rental Equipment

Our team can assist you with beautiful floral centerpieces, personalized linens, an array of entertainment ensembles and much more.

- Linen and china upgrades are available and can be organized for our clients; please inquire.

## Method of Payment

- New York Tech groups paying through a budget line or PO#, are required to provide complete accounting information when submitting request. This includes but not limited to department code as well as object code for billing purposes.
- PO# to be submitted with request.
- NYITCOM SGA students placing orders must disregard “Method of Payment” portion of the catering request form.
- Outside organizations paying for events are required to provide a tax-exempt ID number to waive tax.
- Personal orders are subject to New York State sales tax.

## Cancellation

When canceling a meeting, please provide 24 hours notice by phone call and in writing by email or fax. If cancellation of an event is made in less than 24 hours, you will be charged for the event.

## Dietary Requests

Our culinary team are here to help take the mystery out of these special needs in a way that is personalized for you. If you are in need of special dietary meals, we are here to help. Please inquire to our kosher, vegan and vegetarian options.

## Food Safety and Leftovers

Our top priority in Campus Dining is your health and wellness. Our professional trained culinary team ensures foods are maintained at safe temperatures both hot and cold. For your protection and prevention of foodborne illness, the catering team is required to remove all food items from each event.