



Catering Menu



516.686.1440
campusdining@nyit.edu

Many Of Our Vegetables And Herbs Are
Grown Fresh In The Campus Dining Garden.

Breakfast

Small Tray: Feeds Up To 15 People
Large Tray: Feeds Up To 30 People

Continental Breakfast

Mini Pastries, Breads & Bagels

Seasonal Fruit Platter
Cream Cheese, Butter & Preserves

\$8.95 Per Person

Modified Continental Breakfast

Mini Muffins, Danish, Scones,
Breakfast Breads & Mini Croissants

\$6.00 Per Person

Add Bagels To Modified Continental

\$2.50 Per Person

Hot Breakfast Buffet

Minimum Order 20

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

- Includes Home Fries & Fresh Fruit Salad Bowl

\$14.95 Per Person

Kosher Breakfast Available Upon Request

On The Side

(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

Granola Bars: \$1.25

Gluten Free Muffin: \$3.50

See Page 11 for Beverages

Bagel & Schmear

Assorted Large Bagels, Choice Of 3 Spreads:

Classic, Vegetable, Chocolate Chip, Maple
Walnut, Lox, Scallion

\$6.50 Per Person

Upgrade To Mini Bagels
\$8.50 Per Person



Fresh Fruit Salad Bowl

Small Tray: \$55 / Large Tray: \$95

Morning Frittatas

Note: 1 Selection Per Tray

Bacon & Caramelized Onion
Broccoli & Cheddar
Egg White & Spinach
Ham & Cheddar Cheese
Spinach & Feta Cheese

Small Tray: \$48

Large Tray: \$92

Egg Sandwiches

Min. 10 Per Selection

Egg Only
Egg, Bacon & Cheese
Egg & Cheese
\$6.50 Per Sandwich



Sandwich Platter

Gluten Free Bread: \$2.50 Each
Halal Chicken: \$2.50 Each

Assorted Breads, Rolls & Wraps

Executive Luncheon

\$19.95 Per Person

Choice Of 1 Salad:
Tossed, Caesar, Greek, Mesclun Or Grain

Chips Included

Select 4:

- Torn Salmon: Mixed Greens, Scallion Aioli
- Breaded Eggplant: Roasted Peppers, Fresh Mozzarella, Balsamic
- Bistro Croissant: Smoked Ham, Brie, Apple, Dijon
- Garden: Olive Tapenade, Cucumber, Arugula, Tomatoes, Goat Cheese
- Honey Mustard Chicken Wrap: Caramelized Onions, Bacon
- Sliced Steak Sandwich: Arugula, Horseradish, Tomatoes
- Chicken Cutlet: Roasted Red Peppers & Fresh Mozzarella
- Chicken Bacon Ranch: Cheddar, Bacon, Ranch
- Harvest Apple Chicken Salad: Grapes & Cranberries
- Chipotle Turkey Club: Bacon, Swiss, Lettuce, Tomatoes, Chipotle Aioli

Conference Luncheon

\$15.95 Per Person

Choice Of 1 Salad:
Tossed, Caesar, Greek, Mesclun Or Grain

Select 4:

- Oven Toasted Turkey: Lettuce & Tomato
- Slow Roasted Beef: Lettuce & Tomato
- Tuna Salad: Lettuce & Tomato
- Virginia Ham & Swiss: Lettuce & Tomato
- Roast Beef, Turkey, Ham, American Cheese, Lettuce, Tomato
- Chicken Cutlet: Roasted Red Peppers & Fresh Mozzarella
- Chicken Bacon Ranch: Cheddar, Bacon, Ranch
- Grilled Vegetables: Roasted Peppers, Lettuce & Tomato
- Falafel Wrap: Lettuce, Tomato, Tzatziki

Traditional Luncheon

\$13.95 Per Person

Select 4:

- Oven Roasted Turkey: Lettuce & Tomato
- Slow Roasted Beef: Lettuce & Tomato
- Tuna Salad: Lettuce & Tomato
- Virginia Ham & Swiss: Lettuce & Tomato
- Grilled Vegetables: Roasted Peppers, Lettuce & Tomato
- Falafel Wrap: Lettuce, Tomato, Tzatziki

Halal Options

\$16.75 Per Person

Minimum Of 10 Per Order

- Grilled Tandoori Chicken: Yogurt-Spiced Chicken, Apple Cabbage Slaw, Cilantro Aioli
- Curry Chicken Salad: Chicken Salad With Curry Spices, Almonds & Raisins
- Smashed Chickpea Sandwich: Herbs, Lemon, Scallions, Celery, Baby Spinach
- Bombay Sandwich: Cilantro-Mint Chutney, Potatoes, Tomatoes, Cucumbers & Red Onion

Boxed Lunches

Served With 1/2 Bottle Of Spring Water

Select Two (2) Side Selections:

*Assorted Chips, Whole Fruit,
Large Chocolate Chip Cookie,
Granola Bar Or Campus Dining Choice*

Traditional Boxed Sandwich Lunch

\$20 Per Person

Select 4 Types

- 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

Executive Box Sandwich Lunch

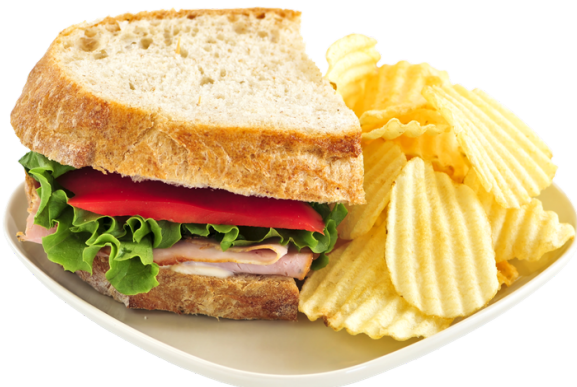
\$25 Per Person

Select 4 Types

- Torn Salmon: Mixed Greens, Scallion Aioli
- Breaded Eggplant: Roasted Peppers, Fresh Mozzarella, Balsamic
- Bistro Croissant: Smoked Ham, Brie, Apple, Dijon Mustard
- Garden Sandwich: Olive Tapenade, Cucumber, Arugula, Tomatoes, Goat Cheese
- Honey Mustard Grilled Chicken Wrap: Caramelized Onions, Bacon
- Sliced Steak Sandwich: Arugula, Horseradish, Tomatoes
- Harvest Apple Chicken Salad: Grapes And Cranberries
- Chipotle Turkey Club: Bacon, Swiss, Lettuce, Tomatoes, Chipotle Aioli
- Traditional Egg Salad
- Seasonal Chef's Choice

Kosher Boxed Lunch Available Upon Request

Starting At \$55.00 Per Box, Plus One Time Delivery Fee



Traditional Boxed Salad Lunch

\$23 Per Person

Select 2 Types

- Tossed Salad: Lettuce, Tomato, Cucumber, Shaved Carrots, House Vinaigrette
- Mesclun Salad: Mesclun Greens, Toasted Almonds, Dried Cranberries, Gorgonzola, Champagne Vinaigrette
- Caesar Salad: Romaine, Croutons, Parmesan, Classic Caesar Dressing
- Greek Salad: Romaine, Tomatoes, Cucumbers, Pepperoncini, Feta, Red Onions, Olives, Lemon Vinaigrette

Executive Box Salad/Grain Bowl

Minimum 5 Per Selection

\$28 Per Person

- Kale Slaw Salad: Chopped Kale, Romaine, Fennel, Cabbage, Broccoli, Feta, Strawberry Honey Vinaigrette
- Mediterranean Chicken Bowl: Cilantro Lime Quinoa, Grilled Chicken, Tomatoes, Olives, Cucumbers, Hummus, Feta, Lemon Tahini Dressing
- Oven Roasted Turkey Cobb Salad: Arugula, Romaine, Mesclun, Turkey Breast, Tomatoes, Pickled Red Onions, Bacon, Hard Boiled Eggs, Blue Cheese, Avocado, Green Goddess Dressing
- Shaved Brussels Sprout Salad: Mesclun Greens, Brussels Sprouts, Dried Cranberries, 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, Greek Dressing
- Seasonal Chef's Selection

Add Protein To Your Salad

Chicken: \$3 Per Person

Shrimp: \$5 Per Person

Portobello: \$5 Per Person

Hero Sandwiches

\$78 - 3-Foot Platter Served With Pickles
Each Foot Serves 6 To 8 People.

Minimum 3 Feet Required Per Selection.
Each Foot Serves 6–8 People.

- 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, Grilled Red Peppers, Herb Roasted Plum Tomatoes, Garlic Basil Aioli
- The Neapolitan Hero: Seasonal Grilled Vegetables, Balsamic Vinaigrette, Roasted Red Peppers, Fresh Mozzarella
- The Calabrese Hero: Fried Chicken, Roasted Red Peppers, Fresh Mozzarella
- The Garden Hero: Baby Spinach, Olive Hummus, 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 In Yogurt & Indian Spices, Apple Cabbage Slaw, Minted Cilantro Aioli

Upgrade To Halal Chicken: \$20.00 Per 3 Feet

Halal Hero Sandwiches

- Grilled Tandoori Chicken: Yogurt & Indian Spice Marinated Chicken, Apple Cabbage Slaw, Minted Cilantro Aioli
- Curry Chicken Salad: Chicken Salad With Curry Spices, Almonds & Raisins
- Smashed Chickpea Sandwich: Chickpeas With Herbs, Lemon, Scallions, Celery, Baby Spinach
- Bombay Sandwich: Cilantro-Mint Chutney, Sliced Potatoes, Tomatoes, Cucumbers & Red Onion

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 Platter

Small Tray: Feeds Up To 15 People / \$72
Large Tray: Feeds Up To 30 People / \$112

- Chipotle Glazed Salmon Filet
- Grilled Shrimp With Mango Salsa
- Sesame Soy Salmon Filet
- Teriyaki Glazed Chicken Breast
- Tangerine Chicken Breast



Jars

\$10.95 Each

Grains, Pasta, Protein And More...



Farro Salad

Lemon Basil Vinaigrette, Farro, Roasted Corn, Cherry Tomatoes, Mushrooms, Carrots, And Arugula

Roasted Veggie Quinoa

Kale Pesto Vinaigrette, Quinoa, Roasted Chickpeas, Broccoli, Cauliflower, Sweet Potatoes And Brussels Sprouts

Asian Noodle Salad

Peanut Dressing, Soba Noodles, Red Bell Peppers, Edamame, Carrots, Sesame Seeds, And Crunchy Rice Noodles

Caesar Salad With Grilled Chicken

Caesar Dressing, Romaine, Croutons, Shaved Parmesan, Grilled Chicken Breast

Tuscan Pasta Salad

Cherry Tomatoes, Fresh Mozzarella, Fusilli Pasta And Garden Picked Basil With Balsamic Dressing

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, Seasoned Beef, Tomatoes, Cucumbers, Cilantro, Baby Spinach

Side Salads

Small Tray: Feeds Up To 15 People
Large Tray: Feeds Up To 30 People

Chicken Caesar Pasta Salad Small: \$25 / Large: \$50

Grilled Chicken, Romaine, Shaved Parmesan And Toasted Croutons With Caesar Dressing

Pad Thai Noodle Salad Small: \$37 / Large: \$53

Julienne Carrots, Scallions, Sugar Snap Peas, Thai Peanut Dressing

Signature Couscous Salad Small: \$40 / Large: \$55

Asparagus, Snow Peas, Cherry Tomatoes, Scallions, Cilantro, House Made Italian Vinaigrette

Tuscan Pasta Salad Small \$45 / Large: \$75

Farfalle Pasta, Mozzarella, Roasted Garlic, Basil, Roasted Tomatoes, Peas

Vegetable Farro Salad Small: \$40 / Large: \$55

Farro Tossed With Long Island Corn, Tomatoes, Mushrooms, Carrots, Arugula And Basil With Lemon Dijon Vinaigrette

Hearty Kale Salad Small: \$40 / Large: \$55

Sliced Almonds, Golden Raisins, Feta Cheese With Lime Yogurt Dressing

Caesar Salad Small: \$36 / Large: \$53

Romaine Lettuce, Croutons, Grated Parmesan, Classic Caesar Dressing

Chickpea Salad Small: \$34 / Large: \$45

Cucumber, Tomato, Olives, Dill Vinaigrette

Greek Salad Small: \$40 / Large: \$55

Romaine, Tomatoes, Cucumbers, Pepperoncini, Feta Cheese, Red Onions, Kalamata Olives, Lemon Vinaigrette

Mesclun Salad Small: \$40 / Large: \$55

Mesclun Greens, Toasted Almonds, Dried Cranberries, Gorgonzola Cheese, Champagne Vinaigrette

Tossed Salad Small: \$36 / Large: \$50

Crisp Lettuce, Tomato, Cucumber, Shaved Carrots, House Vinaigrette

Protein Add-On:

Chicken:

Small \$10 / Large
\$20

Grilled Portobello:

Small \$10 / Large
\$20

Grilled Shrimp:

Small \$14 / Large
\$28

Halal Garden And Grain Small: \$40 / Large: \$55

Corn Pomegranate Kosambari Salad

A Southern Indian Salad With Sweet Corn, Pomegranate, And Coconut Tempered With Indian Spices

Indian Style Tofu Salad

Seasoned Tofu, Romaine Lettuce, Red Onion, Tomatoes, Cucumbers And Red Cabbage With Cumin Lime Yogurt Dressing

Kachumber Salad

Cucumbers, Onions, Tomatoes And Fresh Herbs With A Hint Of Fresh Lime

Kakdi Koshimbir Salad

Indian Cucumber Salad: Cucumbers, Roasted Peanuts, Coriander, Coconut And Indian Spices

Roasted Chana Salad

Roasted Chana, Fresh Vegetables, Roasted Peanuts, Pomegranate Tossed In Indian Spices, Cilantro And Lemon

Pizza

Traditional

Cheese:.....	\$19.95
Pepperoni:.....	\$24.75
Mushroom:.....	\$24.75
Sausage:.....	\$24.75
Meatball:.....	\$24.75
Broccoli:.....	\$24.75
Sliced Tomato:	\$24.75
Sicilian:	\$22.25
Grandma:.....	\$23.00
Margherita:	\$26.50

Specialty

Provençal:

Zucchini, Squash, Pepper,
Olives, Parmesan, and Herbs:.....\$28.00

Chicken Bacon Ranch:.....\$29.50

Penne A La Vodka:

Ziti:

Buffalo Chicken:

BBQ Chicken:

Chicken Parmesan:

White:

Vegan

(Made With Vegan Mozzarella Cheese)

Cheese:.....\$35.00

Mushroom:.....\$42.00

Broccoli:.....\$42.00

Sliced Tomato:.....\$42.00

Sicilian:

Knots

Garlic Knots By The Dozen: \$6.00

Gluten Free Pizza

Personal Size: \$14.00

New York Institute Of Technology – Dining Menu

A vertical collage of three pizzas. The top pizza is pepperoni, the middle one has mushrooms and sausage, and the bottom one is a vegetable pizza with tomatoes, olives, and peppers. They are all on a dark, textured wooden surface, and a pizza cutter is visible on the right side.

Appetizers

Buffalo Chicken Dip — Creamy buffalo sauce topped with cheddar cheese; served with celery, tortilla chips & sliced baguettes: \$48/\$78

Buffalo Wings — Blue cheese dipping sauce: \$45/\$90

Buffalo Boneless Bites — Blue cheese dipping sauce: \$52/\$98

Cheesy Pizza Dip — Served with pizza bread: \$48/\$78

Crispy Chicken Fingers — Choice of one sauce: ketchup, honey mustard, buffalo, BBQ, or ranch: \$55/\$100

Dumplings — Kung Pao or Chicken Teriyaki: \$50/\$90
Empanadas — Beef or Chicken: \$50/\$90

Falafel Meatballs — Cool tzatziki sauce: \$45/\$90
Jalapeno Poppers — \$48/\$88

Mac And Cheese Bites — \$55/\$93

Mozzarella Sticks — Homemade marinara sauce: \$50/\$90

Pretzel Sticks — With mustard (Large only): \$60

Taquitos — Chicken — \$45/\$83

Loaded Tater Tots — Bacon, cheese: \$40/\$60

Vegetable Curry Samosas — Mango chutney: \$58/\$98

Vegetable Spring Rolls — \$55/\$93

Party Platters

Cheese Platter — Soft and hard cheeses with crackers, garnished with seasonal fruit: \$90/\$125

Crudite — Fresh garden vegetables with herb garlic aioli: \$60/\$100

Antipasto — Prosciutto, marinated artichokes, roasted red peppers, mushrooms, pepperoncini, olives, provolone: \$80/\$125

Chips & Dip — Tortilla chips with classic tomato salsa and black bean salsa: \$52/\$100
Hummus & Pita Chips — \$50/\$100

Global Buffet & BBQ Options

Taco Bar

\$13.00 Per Person

Minimum Order 20

Customize Your Tacos With Chicken, Black Beans, And Seasoned Rice. Accompaniments Include Tomatoes, Shaved Lettuce, Cheddar Cheese, Sour Cream, And Salsa.

The Halal Cart Original

\$13.00 Per Person

Minimum Order 20

Tender Halal Chicken, Fragrant Rice, And Cucumber Salad With Iconic White Sauce And Green Sauce.

BBQ Menus

Minimum Order 20

Chillin' & Grillin' BBQ

\$19.00 Per Person

Hamburgers, Veggie Burgers & Hot Dogs Served With Buns.

Tossed House Salad: Crisp Lettuce, Tomato, Cucumber, Shaved Carrots, House Vinaigrette.

Accompaniments: Sliced American Cheese, Lettuce, Tomatoes, Sauerkraut, Onions & Pickles.

Condiments: Ketchup & Mustard.

Fire Up The Grill BBQ

\$25.00 Per Person

Hamburgers, Veggie Burgers & Hot Dogs Served With Buns.

Sliced Watermelon And Individual Bags Of Potato Chips.

Accompaniments: Sliced American Cheese, Lettuce, Tomatoes, Sauerkraut, 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, 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: \$6.00
- Halal Grilled Breast Of Chicken: \$8.00
- Halal Hamburgers: \$4.00
- BBQ Chicken Legs: \$4.00
- Hot Or Sweet Italian Sausage: \$3.50
- Mac And Cheese: \$6.00



Hot Entrees

Poultry

Small: \$74 / Large: \$125

Herb-Roasted Chicken - Fresh herb-roasted legs, natural au jus

Chicken Francaise - Cutlet, lemon-white wine sauce
General Tso's Chicken

Jerk Chicken - Thighs marinated in traditional Jamaican herbs and spices, grilled to perfection

BBQ Chicken - On the bone with chipotle-bourbon BBQ sauce
Chicken Parmesan - Breaded cutlet, marinara sauce, mozzarella cheese

Chicken Scampi - Tender chicken tossed with pasta in a creamy garlic white wine sauce

Sicilian Chicken - Tender breast fillet with artichokes, sun-dried tomatoes, mushrooms, green beans and chicken demi-glace:

Halal Upgrade:
Small Tray: \$25
Large Tray: \$45

Fish

Seared Or Grilled Salmon: Choice of lemon caper sauce or miso glaze: \$105/\$175

Mediterranean Salmon - Marinated, topped with tomatoes, olives, cucumbers, feta cheese and fresh herbs: \$110/\$205

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

Halal

Aloo Tikki - Indian style potato patties with spices and herbs. Served with Mint Chutney. Half Tray: \$60 / Full Tray: \$115

Butter Chicken - Marinated chicken simmered in a spicy, aromatic, buttery and creamy Indian tomato gravy
Half Tray: \$65 / Full Tray: \$130

Channa Masala - Chickpeas stewed with herbs and spices in an onion tomato gravy. Half Tray: \$50 / Full Tray: \$100

Peas Pulao - Delicious rice pilaf with green peas, spices, herbs and basmati rice. Half Tray: \$50 / Full Tray: \$100

Vegetables And Starches

Eggplant Parmesan with fresh mozzarella, marinara sauce: \$68/\$98

Eggplant Rollatini with fresh tomato sauce and ricotta cheese: \$68/\$98

Balsamic Grilled Vegetables: \$68/\$98

Glazed String Beans Or Carrots: \$50/\$90

Roasted Red Potatoes: \$45/\$79

Mashed Potatoes: \$45/\$79

Vegetable Stir Fried Rice: \$35/\$52

Rice Pilaf: \$35/\$52

Basmati Rice Coconut Or Yellow: \$35/\$52

Sweet Fried Plantains: \$45/\$70

Latin Style Black Beans: \$45/\$70

General Tso Tofu: \$50/\$80

Vegan Options Available Upon Request

Pasta

Penne Alla Vodka with homemade cream sauce: \$77/\$97

Baked Ziti - Penne pasta, ricotta, marinara & mozzarella cheese: \$62/\$92

Pasta With Broccoli, Sauteed Garlic & Oil: \$62/\$92

Primavera Pasta with Garlic & Oil or Garden Tomato Sauce: \$67/\$97

Garden Tomato Primavera Sauce: \$67/\$97

Chicken Tikka Masala - Yogurt-marinated chicken, charred and simmered in a rich creamy tomato-based spiced sauce
Half Tray: \$65 / Full Tray: \$130

Tandoori Chicken - Chicken on the bone marinated in yogurt and spices, roasted to perfection. Half Tray: \$65 / Full Tray: \$130

Vegetable Sabji - Sautéed Vegetables with roasted Indian spices
Half Tray - \$50.00 Full Tray - \$100.00

Naan Bread: \$39.95

Beverages

Water

½ Bottle: \$.90
16.9 Ounces: \$1.75
½ Gal Bottle: \$10.00

Soda Assortment

Cans: \$1.80

Juice

2-Liter Bottle: \$5.00
(Includes Cups, Ice Bucket And Scooper)

Individual Orange Or Apple Juice
(10 Oz.): \$2.50

64 Oz. Bottle Of Juice: \$13.50
(Up To 10 People)



Box Of Joe Options

Coffee

Includes Condiments

(Regular Or Decaf)
Serves 12 (96 Oz.): \$39.95
Serves 20 (160 Oz.): \$59.95

Hot Tea

Serves 12 (96 Oz.): \$21.95
Serves 20 (160 Oz.): \$41.95

Hot Chocolate

Serves 12 (96 Oz.): \$38
Serves 20 (160 Oz.): \$58

Lemonade Or Iced Tea

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

“Box Of Water”

Serves 8 (64oz.): \$8
Serves 12 (96 Oz.): \$20
Serves 20 (160 Oz.): \$40

Next Level Beverage Service Options

For Meetings That Require An Elevated Impression, The Following Enhancements Are Included:

Real Coffee Urns

Linen Tablecloth For Buffet With Table Decor

Please Note: A 15% Setup Fee Will Be Added To Your Final Invoice.

Hot Coffee And Tea Service

10 Guest Minimum

Coffee Urns

With Cups, Milk And Sweeteners

Decaf Served Upon Request

\$3.50 Per Person

Iced Coffee Bar

25 Guest Minimum

\$4.75 Per Person

Enhancements

Soy, Almond, Vanilla Almond, Or Oat Milk::
\$5.99 Each

Hot Chocolate

10 Guest Minimum

\$4.00 Per Person

Cocoa Bar Upgrade -

Add Whipped Cream, Marshmallows, Chocolate
Chips, Peppermint And Dustings:
\$2.00 Per Person

Dispensers

10 Guest Minimum

Lemonade Or Iced Tea

\$3.50 Per Person

Water

\$15.00 Per 20 People



Desserts

Assorted Cookie Platter

Homemade (40 Cookies): \$50

Mini Cookie Box

Mini-Cookie Box (20 Cookies): \$25

Brownies

Chocolate Brownie Platter (20 Brownies): \$50

Cake Pops

Assorted Flavors: \$48 Per Dozen

Assorted Dessert Bars

\$55.00 Per Dozen

Pre-Sliced Cakes

Chocolate, Carrot, Cheesecake, Oreo, Tiramisu, or Red Velvet (Feeds 12): \$60

Churro Bites

Choice of Chocolate or Caramel Sauce.
\$72.00 Full Tray Only

Classic Donuts

\$36.00 Per Dozen, Assorted Variety

Waffle Station

Forbidden Indulgences Included: \$6.50 Per Person

Simply Ice Cream

3-Gallon Tub – Vanilla, Chocolate, or Strawberry
Serves Up To 50: \$75.00

Forbidden Indulgences Sundae Bar

Upgrade with hot fudge, strawberry sauce, M&M's, cookie crumbs, rainbow sprinkles, whipped topping, maraschino cherries, chopped walnuts: \$7.00 per person

Ice Cream Novelties

Assorted Ice Cream Cones, Bars, Ices & More: \$3.75 Each

*Birthday Cakes Available With 48-Hour Notice.



Event & Cocktail Reception Menu

Let our events & culinary team craft your reception menu.
Contact catering to schedule a consultation today.

Sample items shown. Your menu will be tailored to seasonal ingredients and market trends.

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, Peanut Dipping Sauce
- Buffalo Chicken Egg Roll, Blue Cheese
- Double Cream Brie & Raspberry Puffs, Melba Sauce
- Scooters Crab Cakes, Tangy Remoulade
- 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 With Wasabi
- Miniature Lobster Roll On Brioche



Min. 25 Guests Starting At
\$24.95 Per Person

Gathering Table \$24.95 per person

A curated spread of sliced cheeses, bite-sized nibbles, and more—perfect for bringing people together. Ideal for meetings and events with open, flowing conversation.

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

Sushi \$19.00 per person

California Deluxe, California Crunch Deluxe, and Salmon Combo Deluxe



Alcoholic Bar Service Options

Events serving alcohol must follow General Counsel protocol. A New York State permit is required and should be applied for at least 45 days in advance.

Gold Package \$21.50 per person

Selection of 4 Beers (Imported and Domestic), Includes Non-Alcoholic Option
Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet
Soft Drinks: Coke, Diet Coke, Sprite

Full Bar \$40 per person

Liquor: Top-Shelf Spirits, Mixes, and Juices
Beer: Imported and Domestic
Wine: Red, White, Sparkling
Soft Drinks: Coke, Diet Coke, Sprite, Seltzer

Priced Accordingly
Premium Bar Products Available Upon Request

Our Services

Campus Dining provides all your catering needs with ease. Whether you're hosting meetings or events that need a high-end dining experience, our dedicated team is ready to deliver with professionalism and care.

Drop-Off Catering

Presentation on disposable trays and bowls.

- Long Island: Delivery fee waived
- New York City: Delivery fee \$150
- Beverages delivered pre-chilled
- No return pick-up required
- 15-minute delivery window before/after requested time

"Next Level" Catering

A refined dining experience with cloth linens, authentic serving pieces, and elegant table decor. A 15% event setup fee (min. \$35) applies. All equipment is loaned; missing or damaged items incur replacement charges. Service staff available upon request at applicable rates.

Weekend Orders

Weekend Catering Requires Prior Approval
Please note that additional rates and fees may apply.

Full Service Events

Leave all the details to our Dining team. Custom menu design, staffing, and rentals available at Long Island or NYC campuses. Our event planning and culinary team will exceed your expectations.

Bar Service

Follow university protocol. A New York State permit is required along with an approved Alcohol Exemption Form by General Counsel. Allow minimum 45 days for permit processing.

Rental Equipment

Floral centerpieces, personalized linens, entertainment ensembles, and more. Linen and china upgrades available upon inquiry.

NYC Campus Note

Events at 16 W. 61st St. requiring early morning, after 5 PM, or weekend requires extended hours for freight elevator service, contact Facilities for information. Allow min. 1 hour for setup/breakdown. Department is responsible for payment.

Method of Payment

Departments pay via Workday Worktags. NYITCOM SGA students select 'NYITCOM SGA' when placing an order. Personal orders subject to NYS sales tax. Pcard is not permitted

Dietary Requests

We accommodate halal, kosher, vegan, and vegetarian options through a personalized approach.

Food Safety & Leftovers

Our trained culinary team maintains safe temperatures for all foods. For your protection, the catering team removes all food items from each event.

Cancellation

Provide 24 hours notice via Catertrax and/or email. Less than 24 hours notice results in full charges for your catering order.

Client Responsibilities

Submit a request to Facilities for tables and trash receptacles.
Confirm your meeting space with the appropriate department.
Ensure someone from your team is present to receive the order, as the driver cannot wait.