

EVENT MENU





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



Farmingdale State College is committed to advancing green Energy and Sustainability principles. In accordance with our bottled water policy, all events under 100 people will be provided water dispensers instead of canned water

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VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD



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ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$45.39

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars v	100-200 Cal each
Assorted Yogurt Cups v	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$39.69

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bags of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



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ALL-DAY PACKAGES

SIMPLE PLEASURES \$29.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy® Cookies and Canned Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Canned Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$8.19

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$10.89

Miniature Muffins v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.09

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	180-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups v	40-80 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.79 PER PERSON	290-450 Cal each
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Assorted Bagels with Butter, Cream Cheese and Jam v \$33.29 PER DOZEN	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$2.79 PER PERSON	380-490 Cal each
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Assorted Muffins Served with Butter and Jam v \$23.29 PER DOZEN	380-490 Cal each
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Assorted Danish v \$2.79 PER PERSON	250-420 Cal each
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Assorted Danish v \$33.29 PER DOZEN	250-420 Cal each
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Seasonal Fresh Fruit Platter VG PF \$42.79 SERVES 12	35 Cal/2.5 oz. serving
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Assorted Yogurt Cups \$2.89 EACH	40-80 Cal each
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Whole Fruit VG EW PF \$1.29 EACH	45-100 Cal each
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BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.29

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.39

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$13.69

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

YOGURT PARFAIT BAR \$10.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Honey v	80 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

OATMEAL BAR \$8.99 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup VG	80 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving

TRADITIONAL SANDWICHES \$6.49 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each

Everything Salmon Biscuit with Smoked Salmon,
Cream Cheese, Cucumber and Hard Boiled Egg on
an Everything-Spiced Biscuit 370 Cal each

Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$14.39

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Salmon Caesar Salad \$17.59

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Canned Water	0 Cal each

Chicken Cobb Salad with Grilled Chicken \$17.39

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette	450 Cal/12.25 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Canned Water	0 Cal each

Mediterranean Chicken and Grain Salad \$17.39

Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette ew pf	340 Cal each/7 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Canned Water	0 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$11.89

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies and Canned Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Canned Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$16.69

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread	410 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v pf	270 Cal each



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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$19.09

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens EW PF	490 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	420 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	480 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	660 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	150 Cal/3.5 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SUNDAY BBQ \$20.39

Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Baked Sweet Potatoes VG EW PF	120 Cal each
Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 Cal/3 oz. serving
Black Bean Slider V	190 Cal each
Slider Buns VG	80 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

NORTHERN ITALIAN BUFFET \$22.39

Mediterranean Salad with a Greek Vinaigrette V	110 Cal/3.25 oz. serving
Garlic Breadsticks V	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

TASTY TEX MEX \$20.59

Tortilla Chips	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar and Sour Cream	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese V	440 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps V	250 Cal/2.75 oz. serving



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BUFFETS

THEMED BUFFETS

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ASIAN ACCENTS \$24.89

Lime Ramen Noodles v	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	35 Cal/ 1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice vg	130 Cal/3 oz. serving
Vegetable Fried Rice v	130 Cal/3 oz. serving
Steamed Brown Rice vg EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu vg EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans ew	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

HEARTLAND BUFFET \$23.09

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette ew	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Roasted New Potatoes vg	110 Cal/2.75 oz. serving
Eggplant Parmesan pf	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables vg EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken ew	130 Cal/4 oz. serving
Oreo Blondies v	270 Cal each



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BUFFETS

THEMED BUFFETS

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CLASSIC PIZZA \$21.39

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices V EW	370 Cal/slice
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

BASIC ITALIAN BUFFET \$22.19

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Garlic Breadsticks V	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna V PF	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna V	470 Cal/11 oz. serving
Chocolate Dipped Biscotti V	210 Cal each

TACO DEL SEOUL \$25.69

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Corn Tortillas VG	40 Cal each
Bibb Lettuce Wrap VG	0 Cal/0.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	150 Cal/2 oz. serving
Korean BBQ Tofu VG	150 Cal/2 oz. serving
Asian Slaw VG EW PF	40 Cal/2.5 oz. serving
Pickled Cucumbers VG	5 Cal/1 oz. serving
Pickled Carrot and Daikon VG PF	15 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Mango Salsa V	30 Cal/1 oz. serving
Shredded Green Cabbage VG	0 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Cilantro VG	0 Cal/0.125 oz. serving
Toasted Sesame Seeds VG	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert V PF	220 Cal/5.85 oz. serving



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*All packages include necessary accompaniments and condiments.

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BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$24.59	210 Cal/5.75 oz. serving
Honey Mustard Pork Loin EW \$22.69	270 Cal/4 oz. serving
Moroccan Grilled Salmon \$24.79	130 Cal/2.75 oz. serving
Asian Marinated Steak \$26.59	190 Cal/3 oz. serving
Cavatappi A La Toscana V EW PF \$18.19	420 Cal/15.75 oz. serving
Chickpea Tagine with Couscous VG EW \$21.69	340 Cal/10.265 oz. serving
Crispy Five Spice Tofu VG EW PF \$21.69	340 Cal/5 oz. serving
Add an Extra Buffet Entrée? \$6.69	

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Toasted Orzo with Spinach and Cranberries VG	160 Cal/4 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Add an Extra Buffet Side? \$4.49	40-350 Cal each

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Mini Chocolate and Caramel Cheesecakes V	80 Cal each
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	320 Cal slice
Aquafaba Chocolate Mousse V	250 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each



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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket \$26.79	45 Cal each
Chicken Quesadillas \$26.79	50 Cal each
Chicken Satay \$25.99	20 Cal each
Coconut Shrimp \$31.99	50 Cal each
Balsamic Fig & Goat Cheese Flatbread \$27.79	80 Cal each
Baked Mac n' Cheese Melts v \$28.89	80 Cal each
Assorted Mini Quiche \$27.79	100 Cal each
Vegetable Spring Rolls \$28.09	50 Cal each
Buffalo Cauliflower Wings VG EW PF \$20.79	25 Cal/1.75 oz. serving
Spanakopita v \$22.69	60 Cal each
Italian Meatballs \$23.19	90 Cal each
Fried Mozzarella Sticks v \$29.89	xxx Cal each

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers v \$33.99	60 Cal each
Veggie Hummus Cups VG EW PF \$27.89	170 Cal each
Gazpacho Shooters VG EW PF \$20.59	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini VG \$16.49	50 Cal each
Middle Eastern Chickpea Toast Points v EW \$18.09	80 Cal each
Shrimp and Avocado Toast Points EW \$20.59	70 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.



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RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CLASSIC SLICED CHEESE TRAY \$66.59 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini **V**

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$50.59 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip **V PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$44.49 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

GRILLED VEGETABLES \$55.49 SERVES 12

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

HUMMUS WITH PITA CHIPS \$65.39 SERVES 12

Hummus with Pita Chips **V EW PF**

250 Cal/4.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD \$124.69 SERVES 12

Chef's Choice Charcuterie Board

Calories Vary Per Assortment

BUFFALO TURKEY DIP \$52.79

Buffalo Turkey Dip
Tortilla Chips

250 Cal/2.62 oz. serving

260 Cal/3 oz. serving



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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

HAPPY HOUR \$17.79

Chilled Spinach Dip served with Pita Chips **v** 230 Cal/2.25 oz. serving
Mini Cheesesteaks 180 Cal each

Buffalo Chicken Tenders served with Blue Cheese Dip 560 Cal/6.75 oz. serving

Pretzels Bites with Beer Cheese **v** 390 Cal/6 oz. serving
Assorted Craveworthy® Cookies **v** 210-230 Cal each
Assorted Dessert Bars **v** 240-370 Cal each

CHEF'S PASTA \$15.49

Choice of Two (2) Pastas:
Cavatappi Pasta **vg** 90 Cal/2 oz. serving
Penne Pasta **vg** 90 Cal/2.5 oz. serving
Fettuccine Pasta **vg** 120 Cal/2.75 oz. serving

Choice of Two (2) Sauces:
Marinara Sauce **vg PF** 100 Cal/4 oz. serving
Alfredo Sauce **v** 240 Cal/4 oz. serving
Primavera Pesto Sauce **v** 120 Cal/4 oz. serving

Choice of Four (4) Warmed Toppings:
Roasted Mushrooms **vg EW PF** 90 Cal/3 oz. serving
Broccoli **vg PF** 10 Cal/1 oz. serving
Spinach **vg** 15 Cal/2 oz. serving
Onions **vg** 5 Cal/0.5 oz. serving
Tomatoes **vg** 5 Cal/1 oz. serving
Zucchini **vg** 5 Cal/1 oz. serving
Peas **vg** 5 Cal/0.25 oz. serving
Green Peppers **vg** 10 Cal/1 oz. serving

SOFT PRETZEL BAR \$6.39

Hot Pretzels **vg** 180 Cal each

Choice of Three (3) Dipping Sauces:
Honey Mustard Sauce **v** 50 Cal/1 oz. serving
Spicy Mustard Sauce **vg** 60 Cal/1 oz. serving
Yellow Mustard Sauce **vg** 25 Cal/1 oz. serving
Nacho Cheese Sauce 40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce **vg** 60 Cal/1 oz. serving
Cajun Cheese Sauce **v** 70 Cal/1 oz. serving
Buffalo Blue Sauce 30 Cal/1 oz. serving
Chocolate Sauce **vg** 80 Cal/1 oz. serving
Caramel Sauce **v** 120 Cal/1 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

ENERGY BREAK \$4.09

Granola Bars **v** 100-200 Cal each
Fruit Filled Bar **v** 100-250 Cal each
Breakfast Bar **v** 100-250 Cal each

SNACK ATTACK \$8.49

Assorted Individual Bags of Chips **v** 100-160 Cal each
Nut Free Trail Mix **v** 280 Cal each
Assorted Craveworthy® Cookies **v** 210-230 Cal each
Bakery-Fresh Brownies **v** 250 Cal each

COFFEE BREAK \$4.89

Assorted Craveworthy® Cookies **v** 210-230 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving



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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags \$2.29 PER PERSON	0 Cal/8 oz. serving
Assorted Sodas (Can) \$1.79 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 EACH	100-150 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags \$31.39 PER GALLON	0 Cal/8 oz. serving
Hot Apple Cider \$22.69 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate \$22.69 PER GALLON	160 Cal/8 oz. serving
Iced Tea \$18.09 PER GALLON	0 Cal/8 oz. serving
Lemonade \$18.09 PER GALLON	80 Cal/8 oz. serving
Iced Water \$8.99 PER GALLON	0 Cal/8 oz. serving
Canned Water \$2.19 EACH	0 Cal each
Infused Water \$10.29 PER GALLON	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy® Cookies ▼ \$2.49 PER PERSON	210-280 Cal each
Bakery-fresh Brownies ▼ \$2.99 PER PERSON	250 Cal each
Gourmet Dessert Bars ▼ \$2.99 PER PERSON	240-370 Cal each
Traditional Apple Pie (Each) ▼ \$14.39 SERVES 8	410 Cal slice
New York Cheesecake (Each) \$27.79 SERVES 8	440 Cal slice



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ORDERING INFORMATION

Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today


631.293.2778 / 934.420.2055

Farmingdale.Catering@Aramark.com

<http://www.campusdish.com/en-us/C>

Prices effective until 07/01/2025

Prices may be subject to change

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