

CATERING PACKAGES:

BREAKFAST:

BAGELS & SPREADS:

- **OPTION ONE:** Pastries, Coffee/Tea -\$5.00pp Cookies, Coffee/Tea- \$5.50pp
- **OPTION TWO:** Assorted Bagels, Spreads, Coffee/Tea -\$6.00pp
- **OPTION THREE:** Assorted Bagels, Pastries, Spreads, Coffee/Tea, OJ -\$8.00pp

ADD ON:

- Orange Juice -\$1.75pp
- Water -\$1.10pp
- Vanilla yogurt served with chopped fruit & homemade granola -\$3.65pp

LUNCH AND DINNER:

SANDWICHES:

- **OPTION ONE:** Assorted Meat OR Dairy Sandwiches, Soda/Water -\$10.50pp *Boxed Option available*
- **OPTION TWO:** *BOXED* Assorted Meat or DAIRY Sandwiches, Cookie, Fruit, Soda/Water- \$12.50pp
- **OPTION THREE:** Assorted Meat OR Dairy Sandwiches, Coleslaw, Pickles, Fruit, Cookies, Soda/Water- \$14.50pp
- **OPTION FOUR:** Assorted Meat OR Dairy Sandwiches, Green Salad, Pasta Salad, Soda/Water- \$13.50pp

PASTA:

- **OPTION ONE:** Choice of Pasta Entrée, Choice of Salad, Garlic Bread, Soda/Water-\$9.50pp
- **OPTION TWO:** Choice of Pasta Entrée, Choice of Salad, Choice of Vegetable Side, Choice of Starch Side, Garlic Bread, Soda/Water- \$17.95pp

Pasta Selections: Macaroni and Cheese, Fettuccini Alfredo, Pasta Ala Vodka, Baked Ziti, Eggplant Parmesan, Three Cheese Lasagna, Pesto Spaghetti with Mushrooms, Pasta Primavera

^{*}For hot options please contact the Office of Special Events*



Salad Selections: Garden, Caesar, Baby Spinach with Strawberries, Red Onions, & Mushrooms, House Mixed Greens, Apple and Cranberry Salad, Spinach and Mandarin Salad, Baby Arugula with Craisins and oranges, Baby Spinach Salad with Sautéed Shitake Mushrooms and Craisins, Kale Salad with Avocado, Sliced Apples, Sunflower seeds.

Vegetable Selections: Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus- (white or green), Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille

Starch Selections: Rice, Dilled Basmati Rice, Wild Rice Pilaf, Roasted Fingerling Potatoes, Honey Glazed Sweet Potatoes, Herb Roasted Potatoes, Rice with Mixed Vegetables, Roasted Sweet Corn, Yellow Rice with Corn

MIDDLE EASTERN PACKAGES:

- **OPTION ONE:** Pita, Falafel, Hummus, Israeli Salad, Pickles, Tahini, Soda/Water \$6.95pp Add on: Borekas (\$39.95 platter of 30. \$64.95 platter of 50).
- **OPTION TWO:** Assorted Schnitzel Sandwich, Israeli Salad or coleslaw, Pickles, Hummus Soda/Water -\$12.95pp
- **OPTION THREE:** Pita, Shawarma or Grilled Chicken, Israeli Salad, Hummus, French Fries, Soda/Water- *\$14.95pp*

CHICKEN, FISH, OR BEEF:

• **OPTION ONE:** Please select one salad option, one entrée option (either fish, chicken or beef), one vegetable side dish and one starch option-\$22.95.

Salad Selections: Garden, Caesar, Baby Spinach with Strawberries, Red Onions, & Mushrooms, House Mixed Greens, Apple and Cranberry Salad, Spinach and Mandarin Salad, Baby Arugula with Craisins and oranges, Baby Spinach Salad with Sautéed Shitake Mushrooms and Craisins, Kale Salad with Avocado, Sliced Apples, Sunflower seeds.

Fish Selections: Grilled Salmon with Herbs, Salmon Simmered with Tomatoes and Peppers, Maple Glazed Salmon, Pesto Glazed Salmon, Teriyaki Glazed Salmon, Roasted Salmon with Mushroom Sauce, Flounder with Spinach, Baked Tilapia in Puttanesca Sauce, Baked Breaded Tilapia with Caramelized Onions, Fillet of Tilapia with Spinach and White Wine Sauce

Chicken Selections: French Cut Balsamic Chicken, Chicken Marsala, Rosemary Glazed Chicken Cutlet, Breast of Chicken in a Lemon and White Wine Sauce with Capers, Chicken on the Bone Simmered with Green Olives and Potatoes, Sweet and Tangy Chicken on the Bone, Grilled Chicken Breast with Herbs, Chicken Roulade filled with wild rice and sundried tomatoes, Chicken with dried plums and almonds



Beef Selections: Chile Con Carne, Swedish Meatballs in a Tangy Tomato Sauce, Stuffed Cabbage with Beef, Meatballs with Celery and Green Peas, Tajin of Beef with Chickpeas and Onions

Starch Selections: Baby Red Potatoes, Wild Rice Pilaf, Yellow Rice with Peas & Carrots, Herb Roasted Potatoes, Roasted Sweet Potato, Yellow Rice with Corn, Roasted Turmeric and Rosemary Potato Wedges, Potato or Noodle Kugel, Honey Glazed Sweet Potatoes, Garlic Mashed Yukon Potatoes, Basmati Rice with Bing Cherries, Semolina Grain Couscous

Vegetable Selections: Roasted Vegetables, Sautéed Green Beans, Grilled Bell Peppers, Grilled Asparagus- (white or green), Roasted Corn, String Bean Almandine, Roasted Vegetable Medley, Vegetable Ratatouille, Grilled Portobello Mushrooms, Popcorn cauliflowers, Broccoli Almandine, Fresh Spinach and Chickpea Stew

CHINESE:

Subject to a \$10.00 Delivery Fee

- **OPTION ONE:** Chicken Fried Rice, Vegetable Lo Mein, General Tso's Chicken, Beef & Broccoli, Soda/Water -\$10.95pp
- **OPTION TWO:** Vegetable Fried Rice, Vegetable Lo Mein, Chicken & Broccoli, Tofu & Mixed Vegetables, Soda/Water -\$10.95pp
- **OPTION THREE:** Egg Rolls, Beef Fried Rice, Vegetable Lo Mein, Sesame Chicken, Beef & Broccoli, Soda/Water -\$12.50pp
- **OPTION FOUR:** Assorted Sushi Platters, Egg Rolls, Chicken Lo Mein, Vegetable Fried Rice, Sesame Chicken, Beef and Vegetables, Soda/Water -\$14.95pp

INDIAN:

- **OPTION ONE:** Chicken Tikka, Chana Masala, Rice, Bread, Soda/Water -\$15.95pp
- **OPTION TWO:** Chicken Spinach, Aloo Gobi, Rice, Bread, Soda/Water -\$15.95pp

MEXICAN:

- **OPTION ONE: BURRITO LOCO:** Chopped green salad with avocado, tomatoes, cubed sweet potatoes and croutons, Tortilla chips with salsa Assortment of beef & bean, chicken & bean and grilled vegetable burritos, Soda and Water -\$13.95pp
- **OPTION TWO: ARROZ CON POLLO:** Chopped green salad with avocado, tomatoes, cubed sweet potatoes and croutons

Long grain Spanish rice cooked with chicken, vegetables and fresh cilantro, Slow simmered black beans with onion,

Soda and Water -\$13.95pp

• OPTION THREE: CHILI BAR WITH TOPPINGS:

Chili con carne with ground beef & beans

Vegetarian chili (upon request)

Toppings bar to include:

• Shredded lettuce, Diced Fresh Tomatoes, Chopped Onions, Sliced Jalapenos, Sliced Black Olives, Crushed Tortilla Chips

Soda and Water -\$12.95pp



OPTION FOUR: TACO BAR WITH FILLINGS:

Seasoned ground beef and chicken

Tacos shells

Toppings bar to include:

- Finely chopped lettuce
- Chopped onions
- Diced tomatoes
- Diced cucumbers
- Jalapenos
- Black olives
- Guacamole

Soda and Water -\$12.95pp

VEGAN:

• **OPTION ONE:** Broccoli Salad with Roasted Sesame Seeds and Lemon, Lentil Stew over Quinoa Pilaf, Sautéed String Beans with Slivered Almonds, Soda/Water -\$14.95pp

SUSHI:

May be subject to a \$10.00 Delivery Fee

• **OPTION ONE:** 16" Platter- 112 Pieces- \$69.95

• **OPTION TWO:** 18" Platter- 144 Pieces- \$99.95

ADD ON:

Add-ons may not be provided for the Chinese and Middle Eastern Menus

- Green or Caesar Salad- \$2.50pp
- Bag of Chips \$1.50pp
- Pasta salad -\$2.00pp
- Fruit Platter -\$3.00pp
- Whole fruit -\$1.00pp
- Cookies/Brownies -\$3.00pp
- Chips and salsa and/or Guacamole -\$3.00pp
- Iced Tea/Lemonade -\$2.00pp

PIZZA:

Subject to \$12.00 Delivery Fee

- **OPTION ONE:** Cheese Pie- \$16.50
- **OPTION TWO:** Single Topping Pie -\$19.75
- **OPTION THREE:** Mixed Veggie Pie -\$23.00

SALAD BOWLS PROVIDED BY PIZZA VENDOR:

Small (serves 6 -8 guests) -\$35.00 Medium (serves 10-12 guests) -\$45.00 Large (serves 18-20 guests) -\$65.00



Upscale Catering

In addition to the catering packages above, Cardozo works with many other vendors. Prices can range anywhere from \$30 – \$150 per person based on the event needs. To arrange a menu with one of these caterers, a minimum of six weeks' notice is required.

All catering at Cardozo must be completed through the Office of Special Events with one of the approved OU Kosher caterers. Student groups are welcome to purchase prepackaged snacks that are labeled with one of the approved Kosher symbols below and can be reimbursed through SBA.













STAFFING:

Waitstaff- \$175.00 for 5-hour increments Bartender- \$175.00 for 5-hour increments

BEVERAGES:

Any events ordering Alcohol must comply with the Alcohol policy https://cardozo.yu.edu/sites/default/files/Alcohol%20Policy%20for%20Graduate%20Student%2 0Events.%202012.pdf

Wine

Chenin Blanc and Barkan- \$10.00 Prosecco- \$15.00 Chianti -\$14.00

Groups will not be charged for any bottles returned unopened

Beer

\$35.00 per case of 24 Bottles

Soda:

\$12.00 per case of 24- provided by Special Events Department

Water:

\$8.00 per case of 24- provided by Special Events Department

Assorted Reception Platters- See Next Page

Please note: Due to Kosher standard we are unable to combine both meat and dairy items for the same menu. If you see an item in the dairy menu, please let us know and we will work with our caterer in providing a non-dairy equivalent.

DAIRY & PAREVE APPETIZER PLATTERS

Small platters serve 10-12 guests and the large platters serve 16-20 guests.

Cheese platter Selections

- 1. Sliced Cheese & Crackers a variety of sliced cheeses accompanied by crackers
- 2. Cheese with Dried Fruits Nuts assortment of cubed cheeses, dried apricots, dates and walnuts **Small:** 69.95 **Large**: 89.95

Tomato, Basil & Mozzarella Platter

Slices of fresh mozzarella with sliced tomatoes fresh basil, served with crostini

Small: 44.95 Large: 59.95

Tomato & Mozzarella Skewers with Basil

Skewers of fresh mozzarella, fresh tomatoes and fresh basil leaves

36 pieces – 44.95

Pesto Tortellini Skewers

Bite-sized cheese tortellini and cherry tomatoes tossed with pesto, then skewered (two pieces skewer)

Small: 48 pieces 69.95 **Large: 72 pieces** 99.95

Flaky Pastry Borekas

Flaky pastries filled with cheese, potato & mushroom and spinach

Small: 30 pieces 39.95 **Large: 50 pieces** 64.95

Spanakopita

Flaky filo pastry layered with spinach feta

Small: 36 pieces 54.95 Large: 50 pieces \$69.95

Assorted Miniature Quiches

House-made miniature tarts filled with a variety of fillings including Swiss & broccoli, feta & spinach, and caramelized onion

36 pieces- 69.95

Flaky cigars and Crunchy Kuba

Crispy Moroccan Cigars filled with potatoes and Crunchy Cracked Wheat Kuba filled with onions & mushrooms, with tahini sauce. (served hot)

Small: 30 pieces 54.95 Large: 50 pieces 89.95

Vegetarian Empanadas

Crescent pastries filled with a vegetable medley, served with dipping sauces (served hot)

Small: 30 pieces 54.95 Large: 50 pieces 89.95

Cilantro and Mint Salmon Croquettes

Bite-sized croquettes of fresh salmon with cilantro encrusted in crunchy flakes topped with spicy mayo

Small: 48 pieces 59.95 Large: 72 pieces 89.95

Tequila & Lime Gravlax

Homemade gravlax infused with tequila, lime, cilantro & chili on a cucumber round, served with toast on the side

36 pieces: 69.95

Sushi!

An assortment of Tekka Maki (tuna), Salmon Maki, California Rolls and Veggie Maki. Includes ginger, soy, wasabi, and chopsticks

Small: 40 pieces 42.95 Medium: 72 pieces 69.95 Large: 106 pieces 99.95

Garden Sushi!

Six-grain and black rice with fresh vegetables & fruits topped with tofu-based sauces including chili, mango & miso

Small: 36 pieces 49.95 **Large: 62 pieces** 79.95

Smoked Salmon Platter

Smoked Nova served with assorted bagels, plain and chive cream cheese, sliced tomatoes, onions and lemon wedges

Small: 3 lbs. 120.00 Large: 5 lbs. 200.00

Soft Summer Rolls

Carrots, cucumbers, alfalfa sprouts, avocado, lettuce, faux crab in a rice wrapper with sesame **36 pieces**: 62.95

Pinwheel Wraps

Smoked salmon, grilled vegetables, tomato & mozzarella, tuna salad

Small: 40 pieces 39.95 **Large: 70 pieces** 59.95

Cocktail Finger Sandwiches

Grilled vegetables, tomato & mozzarella, and avocado with parmesan & pine nuts

30 pieces: 59.95

Miniature Croissant Sandwiches

Tomato mozzarella basil, tuna salad, cheddar & tomato

30 pieces: 59.95

Vegetarian Grape Leaves with Apricot Sauce

30 pieces: 44. 95

Mediterranean Salads with Pita

1. Medley of hummus, babaganoush & dips

Small: 49.95 **Large**: 69.95 2. Hummus & babaganoush **2 lb. bowl of each** 39.95

Tortilla Chips with Guacamole & Salsa

One bowl of salsa and one of guacamole with chips 59.95

Watermelon with Feta & Mint skewers

Skewered juicy chunks of watermelon, feta, & fresh mint

Small: 30 pieces 44.95 Large: 50 pieces 69.95

Antipasti

Marinated artichokes & mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini

Small: 49.95 **Large**: 79.95

Vegetable Crudités

Including cauliflower, carrots, red & green peppers, cherry tomatoes, squash and zucchini with dip

Small: 49.95 Large: 64.95

Grilled Vegetables

Eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers, portabella

mushrooms

Small: 49.95 **Large**: 64.95

SALADS

Available as part of a package or a la carte – small bowl: 35.00 large bowl: 55.00

Grain & Pasta Salads—Dairy

Whole Wheat Pasta with sundried tomatoes, chickpeas, sage, feta & kalamata olives Tricolor Pasta with herbed farmers cheese, sautéed spinach, sweet potatoes, sesame seeds Black lentils, Arugula, Goat Cheese with fennel, onions, green peppers & tomatoes Wild Rice with basil, roma tomatoes, fresh mozzarella & pine nuts Israeli Couscous with green & yellow squash, feta & rosemary

Green Salads—Dairy

Greens with baby potatoes, swiss & haricots verts

Red Beet, Chickpea & Feta, arugula, shaved baby fennel, orange fillets & toasted pistachios Greens with Portabellas & Goat Cheese, frisee & radicchio mix, roasted butternut squash, goat cheese

Greek greens, feta, olives & onions, cucumbers, tomatoes

Caesar with romaine, tomatoes, croutons & parmesan

Grain & Pasta Salads—Pareve

Wild Rice with tomatoes, radishes & cashews

Orzo Pasta with sun-dried tomatoes, green peas & olives

Penne Pesto Primavera

White & Black Quinoa with tomatoes, basil & toasted sunflower seeds

Black Bean & Edamame

Herbed Aioli Potato Salad with haricots verts & kalamata olives

Couscous with dried cranberries, walnuts & herbs

Whole Wheat Penne with spinach, sage & oranges

Black Lentils with fennel & tomatoes

Jasmine Rice with red & green peppers & green peas

Green Salads-Pareve

Baby Greens, caramelized pecans & oranges & dried cranberries

California baby greens, peppers, carrots, mushrooms, cherry tomatoes & cucumbers

Baby Arugula with sweet potatoes, beets, tomatoes & roasted pistachios

Semi-traditional Caesar with toasted croutons & cherry tomatoes

Artichoke Hearts, Fennel with tomatoes, arugula & sprouts, cucumbers and red cabbage

Spinach, grapes & crunchy tortillas, fennel, yellow peppers, roasted portabellas

Baby Greens with Roasted Butternut Squash, broccoli, mushrooms, carrots and cherry tomatoes

Frisee & Greens, dried apricots, almonds, roasted turnips, shoestring & daikon radish

Baby Arugula, kidney beans, avocado & egg, new potatoes, tomatoes & red onions

Israeli Salad tomatoes & cucumbers, parsley & lemon

Traditional Salads

Tuna Salad Small: 70.00 Large: 100.00 with tomatoes, lettuce, breads

Tuna Niçoise Small: 65.00 Large: 85.00 frisee, olives, haricots verts, potatoes, tomatoes

Egg Salad Small: 55.00 Large: 75.00 with tomatoes, lettuce, breads

Potato Salad Small: 30.00 Large: 50.00 Coleslaw Small: 30.00 Large: 50.00

MEAT & PAREVE APPETIZER PLATTERS

Small platters serve 10-12 guests and the large platters serve 16-20 guests.

(COLD OR AT ROOM TEMPARTURE)

Sushi!

Assorted of Tekka Maki (tuna), Salmon Maki, California Rolls, Veggie Maki. With ginger, soy, wasabi, chopsticks

Small: 40 pieces 42.95 Medium: 72 pieces: 69.95 Large: 106 pieces 99.95

Garden Sushi!

Six-grain and black rice with fresh vegetables & fruits topped with tofu-based sauces including chili, mango & miso

Small: 36 pieces 49.95 **Large: 62 pieces** 79.95

Vegetable & Fish Summer Rolls

Carrots, cucumbers, alfalfa sprouts, avocado, lettuce, faux crab, in a soft rice wrapper with sesame peanut sauce

36 pieces: 62.95

Chicken Summer Rolls

Shredded chicken, carrots, cucumbers, alfalfa sprouts, lettuce & avocado in a soft rice wrapper with sesame peanut sauce

36 pieces: 62.95

Tequila & Lime Gravlax

Homemade gravlax, cilantro & chili on a cucumber round, with toasts

36 pieces: 69.95

Pinwheel Wraps

Roast beef, grilled vegetables and turkey

Small: 40 pieces 39.95 **Large: 70 pieces** 59.95

Cocktail Finger Sandwiches

Includes grilled chicken with avocado, roast beef, roasted turkey, grilled veggies & hummus

30 pieces: 59.95

Miniature Croissant Sandwiches

Includes turkey & avocado, tuna salad, roast beef

30 pieces: 59.95

Vegetarian Grape Leaves with Apricot Sauce

30 pieces: 44. 95

Flaky Pastry Borekas

Flaky pastries filled with potato & mushroom and spinach

Small: 30 pieces 39.95 Large: 50 pieces 64.95

Mediterranean Salads with Pita

1. Medley of hummus, babaganoush & dips

Small: 49.95 **Large**: 69.95 2. Hummus & babaganoush **2 lb. bowl of each** 39.95

3. Israeli Salad: Chopped tomatoes & cucumbers with parsley & lemon

Small: 35.00 **Large:** 55.00

Ginger Chicken Sliders

With shitake mushrooms on a challah bun (36 sliders), served room temperature

36 pieces: 99.00

Grilled Chicken Fingers

Marinated & grilled chicken strips with honey Dijon mustard and BBQ sauce

Small: 36 pieces 69.95 Large: 50 pieces 89.95

Grilled Herbal Salmon Platter

30 4 oz. portions 189.95

Cilantro and Mint Salmon Croquettes

Fresh salmon with cilantro topped with spicy mayo **Small: 48 pieces** 59.95 **Large: 72 pieces** 89.95

Traditional Salads

Tuna & Egg accompanied by tomatoes, lettuce, breads

Tuna Salad Small: 70.00 Large: 100.00 Egg Salad Small: 55.00 Large: 75.00 Small: 30.00 Large: 50.00 Small: 30.00 Large: 50.00

Assorted Cold Cut Medley

Sliced smoked and fresh turkey, pastrami and corned beef served with tomatoes, onions, lettuce, condiments, pickles & olives, sliced breads

Small: 89.95 **Large:** 129.95

Vegetable Crudités

Including cauliflower, carrots, red & green peppers, cherry tomatoes, squash and zucchini with dip

Small: 49.95 **Large**: 64.95

Tortilla Chips with Guacamole & Salsa

One bowl of salsa and one of guacamole with chips 59.95

Grilled Vegetables

Eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers, portabella mushrooms

Small: 49.95 **Large**: 64.95

Antipasti

Marinated artichokes & mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini

Small: 49.95 Large: 79.95

(DELICIOUS HOT)

Miniature Franks in Puff Pastry

With mustard **50 pieces:** 49.95

Grilled Chicken Kebabs

36 pieces: 99.95

Chicken Schnitzel Fingers

Served with a honey mustard dip

Small: 36 pieces 69.95 **Large: 50 pieces** 89.95

BBQ Chicken Wings

50 pieces: 39.95

Grilled BBQ Short Ribs

Tender rib meat marinated in barbecue sauce and grilled

36 pieces: 129.95

Flaky Beef Cigars and Crunchy Beef Kuba

Served with tahini sauce

Small: 30 pieces 54.95 **Large: 50 pieces** 89.95

Flaky Vegetarian Cigars and Crunch Kuba

Crispy Moroccan Cigars with potatoes and Crunchy cracked wheat kuba with onions & mushrooms,

served with tahini sauce

Small: 30 pieces 54.95 **Large: 50 pieces** 89.95

Vegetarian Empanadas

Crescent pastries filled with a vegetable medley, served with dipping sauces

Small: 30 pieces 54.95 **Large: 50 pieces** 89.95

Falafel Platter

Served with tahini, hot sauce, Israeli salad, pickles, pita

Small: 36 pieces 54.95 **Large: 60 pieces** 89.95

SWEETS & FRUITS

Fresh Seasonal Fruit Assortment

Cantaloupe, honeydew, strawberries, watermelon and grapes

Small: 44.95 Large: 69.95

Sweet Assortments

Small platter 44.95 Large platter 64.95

- ❖ Assorted Cookie & Brownie platter
- ❖ Just cookies! Chocolate chip, double chocolate, oatmeal & sugar
- Chocolate brownies and blondies served with fresh strawberries
- Freshly baked Assorted Muffins & Fruit Danish
- ❖ Freshly baked Miniature chocolate & Vanilla cupcakes
- ❖ Assorted Biscotti Small: 59.95 Large 89.95
- ❖ Old-world Traditions poppy roll, cinnamon babka and chocolate- iced Mandelbrot
- ♦ House-made Tartelettes chocolate espresso, key line and fruit **20 pieces** 39.95