



Catering
at the
next
level



Fordham University Catering Menu

Our catering menu delivers high quality products at reasonable prices. We welcome the opportunity to provide you with the very best catering services for your reception or event. Our catering department is flexible and glad to customize all events and dinner parties.

Quality and Consistency
every time

Our Menu

Great Beginnings

4

It's Lunch Time

6

Give Me A Break!

8

Buffet is the Way

10

Lite Bites

12

Small Delights

14

The Carving Board

16

Fine Spirits

17

A La Carté and Cakes for Every Occasion

18

Great Beginnings

Wakeup to a refreshing
and enjoyable breakfast

Coffee Service

Coffee, Tea and Decaf

Refreshing Beverages

Orange Juice & Cranberry Juice

Continental Breakfast

Coffee, Tea and Decaf

Choice of 1 or 2 of the Following Bakery Items

Danish, Muffins, Donuts, Scones or Croissants,
Bagels with Cream Cheese, Butter and Jams

Breakfast Specials

Choose any one of our Breakfast Specials below

Morning Wakeup

Coffee, Tea and Decaf, Orange and Cranberry Juice

Bagels, Smoked Salmon, Cream Cheese, Butter and Assorted
Fresh Accompaniments

Morning Energy Boost

Coffee/Herbal Tea and Decaf, Orange and Cranberry Juice

Granola, Yogurt, Sliced Fresh Fruit, Assorted Mini Muffins

European Breakfast

Choice of Flavored Coffees; Hazelnut, French Vanilla
and Chocolate Almond, Regular Coffee, Tea and Decaf

Croissant, Brioche, Cheese Platter, Fresh Seasonal
Berries and a Variety of Flavored Butters and Jams



#1 Sandwich Builder

Includes Assorted Rolls, Coffee, Tea, Decaf, Soda and a Variety of Homemade Cookies or Fruit Salad

All platters include: Roast Beef, Turkey, Ham, Salami, American Cheese, Swiss Cheese, Lettuce, Tomato and Condiments

Choose one of the following salads: Tossed Green Salad, Potato Salad, Macaroni Salad, Coleslaw, Pasta Salad

#2 Sandwich Basket

Includes Coffee, Tea, Decaf, Soda and a Variety of Wraps and Sandwiches, Homemade Cookies or Fruit Salad

Choose three of the following: Roast Beef, Turkey, Ham, Salami, American Cheese, Tuna Salad, Egg Salad, Chicken Salad, Mozzarella and Tomato

Choose one of the following salads: Tossed Green Salad, Potato Salad, Macaroni Salad, Coleslaw, Pasta Salad

#3 Gourmet Sandwich

Includes Coffee, Tea, Decaf, Soda and Gourmet Rolls and Breads, Sliced Fruit, Homemade Cookies or Brownies and Blondies

Pick three of the following:

- Roast Beef with Boursin Cheese
- Turkey with Avocado and Russian Dressing
- Smoked Ham and Brie with Honey Mustard
- Mozzarella and Tomato with Pesto
- Tuna Salad with Tarragon
- Grilled Vegetables on French Bread
- Curry Chicken Salad
- Grilled Chicken, Fresh Mozzarella and Roasted Peppers

Choose one of the following salads:

- Tossed Green Salad
- German Potato Salad
- Caesar Salad
- Greek Pasta Salad
- Orzo with Pine Nut Salad
- Couscous with Dried Cranberries and Toasted Walnuts
- Wild Rice

#4 Entrée Salads

Includes Coffee, Tea, Decaf, Soda and Assorted Mini Rolls and Breads, Mini Fruit Tarts and a Fresh Fruit Platter

Choose three of the following:

- Grilled Chicken Caesar Salad
- Fresh Mozzarella and Tomato with Balsamic Vinegar
- Chef Salad
- Salad Nicoise
- Tortellini Primavera
- Mandarin Chicken Salad
- Cobb Salad
- Greek Salad

Re-energize your day

#1 Health Break

Granola Bars, Whole Fruit, Carrot and Celery Sticks, Iced Tea and Bottled Water

#2 For the New Yorker

Lemonade/Iced Tea, NY Pretzels, Popcorn, Black and White Cookies and Linzertarts

#3 Chocolate, chocolate and more chocolate

Chocolate Milk, Brownies, Blondies, Assorted Chocolate Bars, and Assorted Bagged Chips

#4 It doesn't get any simpler

Coffee, Tea, Decaf, Soda, Sliced Fruit and Homemade Cookies

#5 Gourmet Break

Soda and Bottled Water, Gourmet Cheese and Crackers, Cheese Sticks, Mixed Nuts

#6 South of the Border

Soda, Salsa and Chips, Guacamole and Churros

#7 Tea Time

Assorted Herbal Teas, Iced Tea, Scones, Butter, Jam, Finger Sandwiches, English Biscuits and Fresh Berries



Buffet is the Way

Our Buffets Include

Assorted Rolls, Butter, Soda, Coffee, Tea and Decaf
Fresh Sliced Seasonal Fruit and Homemade Cookies

Choose One Starter:

Tossed Green Salad, Caesar Salad, Pasta Salad or Mesclun Salad

Choose 1 Entrée

- Roast Beef
- London Broil
- Asian Style Stir Fry Beef and Broccoli
- Mousaka
- Grilled Chicken with Mango Salsa
- Chicken Ratatouille
- Boneless Lemon Chicken
- Rotisserie Chicken
- Chicken Marsala
- Chicken Franchise
- Chicken Parmigiana
- Chicken Piccata
- Honey Lime Chicken
- Southern Fried Chicken
- Honey Walnut Chicken
- Chicken Artichoke
- Herb Crusted Pork Loin
- Sausage and Peppers
- Turkey Roulade
- Seafood Paella
- Cajun Catfish
- Herb Crusted Cod
- Eggplant Rolatini
- Stuffed Peppers

Choose 2 Sides

- Asian Style String Beans
- Broccoli with Garlic Sauce
- Broccoli with Sesame Ginger Sauce
- Corn on the Cob
- Green Beans Almandine
- Grilled Seasonal Vegetable Medley
- Orange Glazed Carrots with Garlic
- Sauteed Seasonal Medley
- Baked Polenta
- Couscous
- Farfalle with Ratatouille
- Fiesta Rice
- Garlic Mashed Potatoes
- Mushroom Risotto
- Orzo with Pine Nuts
- Parslied Potatoes
- Pasta Marinara
- Pasta Primavera
- Penne ala Vodka
- Rice Pilaf with Scallions
- Roasted Red Potatoes
- Roasted Sweet Potatoes
- Vegetable Lo Mein
- Wild Rice



Keep them mingling



Fresh is where it's at

Deluxe Cheese Platter

Cheddar, Gouda, Jack and Swiss Cheese
Artistically Arranged with Fruit Garnish and Assorted Crackers

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Gourmet Cheese Platter

Brie, Cheddar, Jack Cheese and Port Wine Spread Beautifully
Displayed with Crackers and Fruit Garnish and NY Flatbreads

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Deluxe Fruit Platter

Sliced Fresh Pineapple, Cantaloupe, Honey Dew and Strawberries

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Crudités Assorted Vegetables Served with Sour Cream Vegetable Dip

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Antipasto Platter

Provolone, Pepperoni, Salami, Roasted Peppers,
Olives, Artichoke Hearts and Fresh Mozzarella

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Sushi Platter

Assorted Rolls

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Middle Eastern Platter

Hummus, Babagonush, Tabouli, Seasoned Pita, Olives and Feta Cheese

Small Tray	Serves 15 People
Medium Tray	Serves 25 People
Large Tray	Serves 50 People

Mini works of culinary art



Column A

100 Piece Minimum for Each of the Following:

- Breaded Fried Mushrooms
- Broccoli and Cheddar Cheese Puffs
- Cheese Puffs
- Fresh Baked Cheese Straws
- Mini Deepdish Pizza
- Mini Quiche
- Mini Spring Rolls
- Mini Vegetable Cobblers
- Mozzarella Sticks with Marinara Sauce
- Spanikopita
- Vegetable Quesadillas
- Buffalo Chicken Wings
- Franks in the Blanket
- Mini Beef Burritos
- Mini Egg Rolls
- Smoked Chicken Quesadillas
- Swedish Meatballs

Column B

100 Piece Minimum for Each of the Following:

- Beef and Mushroom Brochette
- Mini Beef Wellington
- Chicken Sate
- Chicken Tenders
- Coconut Chicken
- Mini Chicken Wellington
- Sesame Chicken with Honey Mustard Dipping Sauce
- Skewered Beef Teriyaki
- Skewered Chicken and Pineapple
- Pineapple and Bacon
- Rumaki
- Scallops wrapped in Bacon
- Crab Rangoon with Sweet and Sour Sauce
- Crabmeat Stuffed Mushrooms
- Brie en Crute
- Mini Potato Pancakes with Sour Cream and Applesauce
- Parmesan Artichoke Hearts with Marinara Sauce

Jumbo Shrimp Cocktail

(minimum 15 people)

Smoked Salmon Display with Caviar (minimum 50 people)

Crostinis

50 Piece Minimum for Each of the Following:

- Tenderloin Beef on Baguette
- Country Pate on Whole Grain Bread
- Smoked Salmon on Black Bread
- Mini Crab Cakes
- Salmon Mousse on Endive
- Red Bliss Potatoes Stuffed with Sour Cream and Caviar
- Olive Tapenade
- Chopped Tomato Bruschetta
- Mozzarella and Roasted Peppers
- Goat Cheese and Caramelized Onions
- Roquefort on Endive
- Asparagus and Prosciutto

Board and Bar

Fine Spirits

Top Shelf Open Bar
Premium Bar
Wine, Beer, and Soda Bar
Wine
Beer
Bartender per 75 people

Bar Setup

Includes: Ice, Glasses, Mixers,
Juices, Soda, Skirted Table and Bartender
(Minimum 50 people — Liquor not included)



Hand carved

The Carving Board

All Selections Are Hand Carved and Served with
Appropriate Condiments and Breads

- Smoked Ham
- Breast of Turkey
- Top Round of Beef
- Tenderloin of Beef
- Salmon in Puff Pastry
- Loin of Pork
- Stuffed Breast of Chicken
- Beef Wellington
- Rack of Lamb

(Minimum 50 people. Service time 90 minutes.)



Get the party started



A La Carte

- Assorted Soda
- Liter Soda
- Bottled Water
- Iced Tea
- Lemonade/Punch/Ice Tea
- Champagne Punch
- Water Service
- Chips and Pretzels
- Tortilla Chips and Salsa
- Pita Chips with Guacamole and Salsa
- Assorted Sandwiches
- Gourmet Sandwiches
- Soup
- Tea Sandwiches
- Pizza (12 slices)
- Baked Ziti
- Whole Fruit
- Homemade Cookies (2 each)
- Brownies & Blondies
- Butter Cookies
- Petit Fours
- Rugalach
- Mini Pastries
- Scones
- Croissants
- Skirted Tables (Includes Linen Tablecover)
- Linen Tablecover

Box Lunch

Includes: The Choice of One from the Sandwich Basket Section, Soda, Chips, Cookie and Fruit

Gourmet Box Lunch

Includes: The Choice of One from the Gourmet Sandwich Section, Soda, Chips, Cookie and Fruit

Cakes (2 days notice)

- 12' Round Feeds 15
- 1/4 Sheet Feeds 20-25
- 1/2 Sheet Feeds 40-50
- Full Sheet Feeds 80-100





Fordham University



hospitality services

Catering Office Hours

Monday - Friday 10:00 a.m. - 4:00 p.m.
Summer Hours
Monday - Thursday 10:00 a.m. - 2:30 p.m.

Rose Hill Campus
718-817-0907

Lincoln Center Campus
212-636-6066

Marymount Campus of Fordham University
914-631-7223

General Information

All prices quoted are for Fordham groups paying through a Fordham budget line.

Budget number required for billing purposes.

Please do not fax orders or changes.

All events that do not require an attendant will be served with paper and plastic.

When ordering, please provide a starting and pick up time.

All equipment delivered will be on loan and replacement charges will result if the equipment is missing or damaged upon pick up.

Flowers provided upon request for additional cost.

Saturday and Sunday events may require additional labor costs.

Rentals may be required for an additional charge.

A guaranteed guest count is requested at least 3 days in advance. The invoice will be based on guaranteed count or actual count, whichever is greater.