

# Columbia Business School

## Catering Menu

[www.eventmanagement.columbia.edu](http://www.eventmanagement.columbia.edu)  
[eventmanagement@columbia.edu](mailto:eventmanagement@columbia.edu)



# BREAKFAST

## Continental Breakfast ..... 8

MINIMUM OF 10 GUESTS

Local and Seasonally Inspired Fruit  
Selection of Bakery Items to Include:  
Mini Muffins, Croissants, Danishes  
Assorted Bagels

## Breakfast Beverages ..... 6

Coffee, Decaffeinated Coffee, Tazo Tea  
Assorted Juices, Iced Water

### ADD-ON BREAKFAST ITEMS

## Breakfast Burrito (D) ..... 9

Select One (1): Egg & Cheese; Chicken Sausage, Egg & Cheese

## Quiche (D) ..... 8

Select One (1): Spinach; Broccoli & Cheddar; Lorraine

## Frittata (GF, D) ..... 8

Egg, Cheese & Broccoli; Chicken Sausage, Egg & Cheese

## Breakfast Sandwich (D) ..... 9

Select One (1): Egg & Cheese; Egg, Cheese & Bacon;  
Egg, Cheese & Impossible Sausage

## Chia Pudding (GF, VN) ..... 8

Select One (1): Blueberry Almond (N), Lemon Raspberry,  
Vanilla Cinnamon, Matcha

## Avocado Toast (VN) ..... 8

## Breakfast Empanada (D) ..... 6

Scrambled Eggs, Sausage, Cheddar Cheese

### BREAKFAST STATIONS

## Oatmeal Station ..... 6

Seasonal Berries, Dried Fruit, Raisins,  
Brown Sugar, Coconut (N)

## Yogurt Station ..... 9

Honey, Dried Cranberries, Toasted Almonds (N),  
Seasonal Berries, Homemade Granola

## Stuffed Biscuit Sandwich (D) ..... 6

Select One (1): Scrambled Eggs, Tennessee Sausage & Cheddar;  
Scrambled Eggs, Spring Onion & Cheddar; Tennessee Sausage & Cheddar

## Stuffed Croissant (D) ..... 6

Select One (1): Spinach & Cheese; Mushroom; Swiss Cheese & Herbs

## Overnight Oats (V) ..... 5

Blueberry Banana; Apple Cinnamon

## Side of Bacon, Sausage or Ham ..... 6

Impossible Sausage, Turkey Bacon or Chicken Sausage available

## Fruit Platter (VN) ..... 5

## Individual Yogurt (V) ..... 3

Vegan Yogurt available

## Cottage Cheese (D) ..... 6

## Hard Boiled Eggs SERVED BY THE DOZEN ..... 17



# SANDWICH

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## Sandwich or Salad Lunch ..... 16

SERVED ON PLATTERS

Select Three (3) Sandwiches or Gourmet Salads

Brownie or Cookie

Whole Apple

Individual Bag of Chips

## Gourmet Sandwich Buffet..... 32

SERVED AS BUFFET

Select Three (3) Sandwiches or Gourmet Salads

Mixed Green Salad:

Cucumbers, Cherry Tomatoes, Carrots, Lemon Vinaigrette

Quinoa Salad

Pickles, Olives

Individual Bag of Chips

## Sandwich Platter..... 12

Select Three (3) Sandwiches or Gourmet Salads

## Additional Sandwich Selection ..... 3

### SANDWICH SELECTIONS

Grilled Chicken (D), Gruyère, Bacon, Tomato, Lettuce & Garlic Aioli, Ciabatta

Grilled Halal Chicken, Sliced Avocado and Tomato, Brioche Roll

Smoked Ham (D), Muenster Cheese, Baby Spinach, Roasted Peppers, Honey Mustard, Wrap

Sliced Turkey Breast (D), Cheddar Cheese, Bacon, Avocado, Tomato, Sourdough

Roasted Turkey Breast (D), Monterey Jack Cheese & Cranberry Spread, Multigrain Pocket

Sliced Petite Filet of Beef (D), Horseradish Mayonnaise, Arugula & Tomato, Onion Baguette

Tuna Salad (D), Mesclun, Tomato, Wrap

Shrimp Salad (D), Pita Pocket

Smoked Salmon (D), Red Onion, Cucumber, Tomato, Chive Cream Cheese, Multi-Grain Roll

Pastrami (D), Caramelized Onions, Swiss Cheese, Thousand Island Dressing, Pumpnickel

Sliced Asian Pork Loin, Sweet Spiced Chili Sauce & Asian Slaw, Kaiser Roll

Mozzarella Cheese (V, D), Tomatoes, Arugula, Basil Aioli, Focaccia

Grilled Portobello Mushroom (VN), Roasted Peppers and Onions, Arugula, Wrap

Grilled Eggplant (VN), Roasted Peppers, Caramelized Onions & Olive Tapenade, Wrap

Black Beans (V, D), Corn, Quinoa, Romaine Lettuce, Sour Cream, Avocado Dressing, Wrap

Roasted Portobello Mushroom and Bell Pepper (VN), Baby Spinach, Honey Mustard, Wrap

Herbed Falafel (VN), Tahini, Tomatoes, Pita Pocket

### GOURMET SALADS

Greek Salad (GF, D), Grilled Chicken, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes,

Greek Dressing

Buffalo Chicken Salad (D), Celery, Shaved Carrots, Cucumber, Blue Cheese or Ranch Dressing

Chicken Avocado Ranch Salad (GF, D), Mixed Greens, Baby Kale, Quinoa, Avocado, Roasted Carrots,

Radish, Sunflower Seeds, Dill Ranch Dressing

Niçoise Salmon Salad (GF), Hard Boiled Eggs, Boston Lettuce, Cherry Tomatoes, Capers,

Herb Lemon Dressing

Baby Spinach Salad (GF, VN), Cucumbers, Garbanzo Beans, Quinoa, Cherry Tomatoes,

Lemon Vinaigrette

Seasonal Roasted Vegetable Salad (VN), Arugula, Couscous, House Vinaigrette



# SNACKS

## ADD-ON SNACK ITEMS

### Tea Sandwiches..... 12

Select Two (2): Arugula with Deviled Eggs,  
Smoked Salmon with Cream Cheese,  
Smoked Turkey with Cranberry Spread,  
Cucumber with Boursin Cheese

### Coffee Cake (D) ..... 6

### Assorted Scones (D) ..... 6

Blueberry, Chocolate Chip, Cranberry  
Devonshire Cream, Berry Jam

### Yogurt Loaves (D) ..... 7

Lemon, Marble, Banana, Cranberry Nut (N)

### Donuts (D) ..... 4

Assorted Varieties Available

### Assorted Cookies (D)..... 3

### Granola or KIND Bars..... 2

### Assorted Greek Yogurt (D) ..... 3

### Bags of Snacks ..... 2

Popcorn, Trail Mix (N), Mixed Nuts (N), Chips,  
Pretzels

### Crudité & Hummus (GF, VN)..... 6

### Seasonal Fruit Platter (GF, VN)... 5

### Oreos (VN)..... 3

### Rice Krispie Treats (GF, V) ..... 2

## BY THE DOZEN

### Fresh Pastries (D) ..... 38

Select One (1): Croissant, Danish, Muffin

### Whole Fruits (GF, VN) ..... 28

Select One (1): Oranges, Bananas, Apples

## BREAKS

### Picnic..... 11

Cheese and Crackers (D)

Bundle of Grapes (GF, VN)

Marinated Olives (GF, VN)

Chocolate Pretzels (V)

### Savory ..... 9

Cheese and Crackers (D)

Spicy Mixed Nuts (GF, VN, N)

Individual Hummus and Pretzels (VN)

### Winter ..... 11

Cup of Seasonal Soup

Herbed Crackers

Fresh Pear (GF, VN)

### Al Fresco..... 11

Antipasti (GF)

Marinated Tomato and Mozzarella (GF, V)

Mini Dark Chocolate (GF, VN)

### The Sweet Side ..... 9

Two Chocolate Covered Strawberries (GF, V)

Cheddar Popcorn (D)

David's Chocolate Chip Cookie (D)

### Ice Cream Treats ..... 5

Novelty Ice Cream Bars & Ice Cream Cups

Ice Cream Cart Available for rental



# DAILY EXECUTIVE LUNCH

## Lunch Buffet ..... 37

MINIMUM OF 10 GUESTS | ATTENDANT REQUIRED

Dinner Roll and Butter

Seasonal Sliced Fruit

WEEK ONE

### Monday - Manhattanville

Roasted Cauliflower & Seasonal Mushroom Salad (VN): Lemon  
Ginger Vinaigrette

Honey Glazed Cod

Moroccan Chickpea Stew (GF, VN)

Basmati Rice (GF, VN)

Sauteed Carrots & Snap Peas (GF, VN)

Seasonal Fruit (GF, VN)

### Tuesday - Broadway

Mexican Salad (GF, V): Romaine Lettuce, Grape Tomatoes, Tortilla  
Strips, Queso Fresco, Avocado-Lime Dressing

House Blend Spice Marinated Chicken (GF)

Beyond Beef (VN)

Rice & Beans (GF, VN)

Roasted Chili Salsa, Guacamole, Sour Cream, Queso Fresco (V)

Tortilla Chips, Warm Corn (GF) & Flour Tortillas

Tres Leches Cake (D)

### Wednesday - Morningside

Tomato, Basil, Mozzarella Salad (GF, V): Balsamic Glaze

Oven Roasted Salmon (GF): Italian Salsa Verde

Beyond Meat Italian Sausage (GF, NV): Roasted Peppers

Cavatappi Pasta Primavera (V): Seasonal Vegetables

Braised Escarole (GF, VN): White Beans, Garlic

Traditional Mini Cannoli (D)

### Thursday - Riverside

Greek Salad (GF, V): Romaine, Cucumbers, Tomatoes, Kalamata Olives,  
Feta Cheese

Boneless Hand Rolled Chicken (GF): Roasted Garlic, Oregano, Lentils, Capers

Roast Vegetable & Tofu Kebabs (GF, VN)

Greek Lemon Rice

Tomato and Roasted Cauliflower (GF, VN)

Lemon Tart (D)

### Friday - Amsterdam

Chickpea & Marinated Feta Salad (GF, V): Persian Cucumber, Mint,  
Pickled Onion, Golden Balsamic Vinaigrette

Seared Seasonal Fish (GF): Tarragon, Lemon Jus

Warm Lentil Salad (GF, VN)

Brown Rice & Dried Cherry Pilaf (GF, VN)

Ratatouille (GF, VN)

Assorted Miniature Desserts (N, D)

### Additional Protein ..... 8

Fennel Seed Roasted Chicken (GF): Sauteed Spinach, Rosemary Jus  
Seafood Paella

Quinoa, Black Bean and Corn Stuffed Peppers (GF, VN)

Herb Seared NY Strip Steak (GF): Garlic Demi-Glaze

Broiled Seasonal Catch (GF): Veracruz Tomato Sauce

Grilled Halal Chicken (GF): Steamed Chinese Broccoli, Lemon Glaze

\* Gluten-Free Pasta Available | \*\* Can be made Dairy-Free | \*\*\* Gluten-Free Buns/Rolls Available



# DAILY EXECUTIVE LUNCH

## Lunch Buffet ..... 37

MINIMUM OF 10 GUESTS | ATTENDANT REQUIRED

Dinner Roll and Butter

Seasonal Sliced Fruit

WEEK TWO

### Monday - East Asian Library

Asian Salad (VN): Napa Cabbage, Carrots, Daikon, Red Bell Pepper, Sesame Ginger Dressing

Citrus Soy Seared Salmon

Crispy Marinated Tofu (VN)

Jasmine Rice (GF, VN)

Steamed Bok Choy (GF, VN): Sesame Seeds

Butter Cookies (GF, VN)

### Tuesday - Avery Library

Bibb Salad (GF, V): Cherry Tomatoes, Goat Cheese, Lemon Vinaigrette

Coq Au Vin

French Lentil Stew (GF, VN)

Mustard Rosemary Roasted Potatoes (GF, V)

Sauteed Zucchini and Squash (GF, VN)

Chocolate Tart (D)

### Wednesday - Butler Library

Bibb Lettuce Salad (GF, V, N): Roquefort, Candied Walnuts, Cherry Tomatoes

Cod Provençal (GF)

French White Bean Stew (VN)

Mushroom and Potato Gratin (GF, V)

Zucchini Stuffed Tomatoes (GF, VN)

Macarons (GF, D, N)

### Thursday - Rare Book & Manuscript Library

Caesar Salad (GF): Shaved Parmigiano Reggiano, Herbed Croutons

Fennel Seed Roasted Chicken (GF)

Butternut Squash Ravioli (VN)

Arancini (D)

Sauteed Green Beans (V)

Italian Wedding Cookies (D, N)

### Friday - Business & Economics Library

Tomato, Cucumber, Parsley Salad (GF, VN)

Lemon Dill Salmon (GF)

Tofu Stuffed Eggplant (GF, VN)

Onion Rice Pilaf (GF, VN)

Roasted Asparagus (GF, VN)

Brownies

## Additional Protein ..... 8

Marinated Strip Steak

Blackened Salmon (GF): Sweet Teriyaki Sauce

Rosemary Chicken (GF)

Baked Seasonal Catch (GF)

Grilled Halal Chicken (GF): Lemon and Caper Sauce



# BUFFETS

## Lunch Buffet ..... 37

MINIMUM OF 10 GUESTS | ATTENDANT REQUIRED

Dinner Roll and Butter

Seasonal Sliced Fruit

### Cajun Buffet

Romaine Salad (GF, VN): Roasted Corn, Tomatoes, Red Onion

Marinated Cajun Chicken Breast (GF)

Cajun Roasted Cauliflower Steak (GF, V)

Dirty Rice (GF, VN)

Roasted Zucchini (GF, VN)

Vanilla Pound Cake (D)

### Harvest Buffet

Farmer's Salad (GF, VN): Grilled Seasonal Vegetables, Micro Greens

Rosemary Chicken (GF): Honey Lemon Sauce

Maple Glazed Tofu (GF, VN)

Roasted Potatoes (GF, VN)

Roasted Brussels Sprouts (GF, VN)

Individual Pies (D): Apple, Blueberry, Strawberry

### American Buffet

Wedge Salad (GF, V, D): Blue Cheese, Bacon, Tomatoes,  
Pickled Red Onions

BBQ Pulled Pork (GF)

Macaroni & Cheese (D)

Red Onion and Potato Salad (GF, D)

Collard Greens (GF, VN)

Apple Pie (D)

### Italian Buffet

Grilled Vegetable Antipasto (GF, V, D): Artichokes, Olives, Eggplant,

Grilled Roasted Peppers, Mushrooms, Ricotta Salata, Balsamic Glaze

Herb Crusted Branzino (GF)

Pesto Cream Pasta (V, D)

Garlic Bread (V)

Broccoli Rabe (GF, VN): Sundried Tomatoes, Roasted Garlic

Tiramisu (D)

### Barbecue Buffet

Classic Potato Salad\*\*

Barbecoed Beef Sliders\*\*\*

Beyond Beef Burgers\*\*\*

Traditional Toppings: American Cheese, Lettuce, Tomato, Onions, Pickles,  
Ketchup, Mustard, Relish, Mayo

Coleslaw (GF, V, D)

Baked Beans (GF, VN)

Cookies and Brownies (D)

### Additional Protein ..... 8

Blackened Beef Bites (GF)

Traditional Beef Brisket (GF)

Buttermilk Fried Chicken

Sautéed Chicken Breast (GF): Tomatoes, Capers, Basil

Hebrew National Beef Hot Dogs



# RECEPTION

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PASSED HORS D' OEUVRES

MINIMUM 25 GUESTS | ATTENDANT REQUIRED

One Hour .....23

Each Additional Hour..... 12

Choice of Eight (8):

COLD HORS D' OEUVRES

Curried Chicken Salad Tartlet: Grapes

Seared Beef Filet on Crostini: Horseradish Cream

Tuna Tartare (GF): Wasabi Mayonnaise, Rice Cracker

Mini Lobster Roll (D): Black Caviar

Salmon Mousse on Rice Cracker: Chives

Maryland Crabmeat Salad in Cucumber Cup (GF, D)

Shrimp Cocktail (GF): Cocktail Sauce

Herbed White Bean Spread on Rice Cracker (GF, VN): Chives

Roasted Red Beet Hummus on Endive Leaf (GF, VN): Asparagus, Carrots

Roasted Tomato Bruschetta (VN)

Eggplant Caponata in Zucchini Cup (GF, VN)

HOT HORS D' OEUVRES

Mini Beef Wellington

Assorted Mini Quiche

Moroccan Lamb Kebab (GF): Fig, Apricots, Pepper

Franks in a Blanket: Spicy Brown Mustard

Moroccan Spiced Lamb Meatball (D): Tzatziki

Steak au Poivre Skewer (GF): Green Peppercorn Sauce

Coconut Shrimp (GF)

Truffle Scented Grilled Cheese (V, D)

Spanakopita (V, D)

Phyllo Triangle (V, D): Honey, Goat Cheese

Vegetable Samosa (V): Mango Chutney

Cherry Blossom Tart (V, D)

Vegetable Spring Roll (V)

Mini Falafel (GF, VN)

Vegetable Tikki (VN)

Pesto Spinach Puff (V)





# RECEPTION

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## RECEPTION STATIONS

ATTENDANT REQUIRED

### Traditional Station..... 18

Wisconsin Yellow Cheddar, Maytag Blue Cheese,  
Monterey Jack, Herbed Goat Cheese (D)  
Ficelle, Crackers, Gluten Free Crackers (GF)  
Fresh Crudite (GF, VN)  
Red Pepper Hummus (GF, VN), Ranch (D)

### Mezze Station ..... 22

Traditional Hummus, Baba Ghanoush, Tzatziki (D)  
Pita Bread  
Seasonal Grilled Vegetables (GF, VN)  
Caramelized Onion Dip (GF, VN)  
Stuffed Grape Leaves (GF, VN)  
Stuffed Olives with Feta Cheese (D)  
Mediterranean Seafood Salad (GF)

### Italian Station..... 25

Provolone, Parmigiano Reggiano, Bocconcini (D)  
Prosciutto, Soppressata, Hot Capicola  
Marinated Artichoke Hearts (GF, VN)  
Marinated Olives (GF, VN)  
Artisanal Breads  
Traditional Roma Tomato Bruschetta (VN)  
Toasted Crostini

## RECEPTION STATION ADDITIONS

### Mini Empanadas ..... +7

Chicken, Beef, Cheese Empanadas (V, D)  
Salsa, Guacamole, Sour Cream (D)

### Dim Sum ..... +8

Select two (2):  
Assorted Pork, Chicken, Vegetable Dumplings (V)  
Vegetable Spring Roll (V)  
Vegetable Thai Summer Roll (GF, VN)  
with Sweet Chili Sauce, Soy Sauce

### Asian..... +8

Teriyaki Chicken Wings (GF)  
Mini Vegetarian Spring Rolls (V)

### Moroccan ..... +8

Select two (2):  
Moroccan Meatballs  
Moroccan Couscous (VN)  
Shirazi Salad (GF, VN)  
Herbed Falafel (VN)

### Sports Bar ..... +8

Select two (2):  
Spicy Chicken Wings  
Buffalo Cauliflower (VN): Blue Cheese (D), Celery Sticks  
Cheddar Jalapeño Poppers (V, D)  
Pigs in a Blanket

### Slider ..... +8

Select two (2):  
Angus Beef Burger  
Beyond Beef Burger  
Smoked Pulled Pork  
Short Rib Slider  
Cubano: Pork, Ham, Swiss, Pickle, Mustard  
Chicken Parmesan Slider (D)  
Eggplant Parmesan Slider (V, D)

### Sushi Bar ..... +26

Assorted Sushi, Sashimi  
Soy Sauce, Wasabi, Pickled Ginger

### Pasta ..... +13

TWO (2) CHEF ATTENDANTS REQUIRED

Select two (2):  
Penne Marinara (VN): Roasted Cauliflower  
Penne alla Vodka (V, D): Peas and Onions  
Bowtie Pasta (VN): Sautéed Garden Vegetables, Garlic,  
Olive Oil, Fresh Basil  
Tortellini (V, D): Sundried Tomato Cream Sauce  
Tortellini (VN, N): Pesto Sauce  
Rigatoni (VN): Brussels Sprouts, Garlic, Onions  
Gluten-Free Option (GF, VN): Ravioli with Pomodoro  
Sauce

### Carving Station..... +13

TWO (2) CHEF ATTENDANTS REQUIRED

Select One (1):  
Tenderloin of Beef (GF): Horseradish Cream (D)  
Roasted Turkey Breast (GF): Cranberry-Orange Chut-  
ney  
Roasted Salmon (GF): Dilled Crème Fraiche (D)



# PLATED

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## PLATED MENU

ATTENDANT REQUIRED

### Three Course Plated.....54

Includes one (1) Appetizer, one (1) Entrée, and one (1) Dessert

Served with Rolls & Butter

### Additional Entrée Choice.....10

#### APPETIZERS

Bibb Lettuce (GF, V, N, D): Baby Beets, Blue Cheese,  
Candied Walnuts, Balsamic Vinaigrette

Caesar (V, D): Shaved Parmigiano Reggiano Cheese, Herb Croutons,  
White Anchovies

Baby Kale (GF, V): Roasted Delicata Squash, Sautéed Quinoa,  
Dried Cranberries

Burrata (GF, V, D): Oven Roasted Tomatoes, Olives, Basil

Tuna Tartare: Sweet Soy Wasabi, Avocado, Cucumber, Taro Root

Jumbo Lump Crab Cake (D): Cilantro-Lime Aioli, Celeriac Slaw

Butternut Squash Ravioli (V, D): Sage Sauce

Short Rib Ragout (D): Potato Gnocchi, Parmesan Cheese

Butternut Squash Soup (GF, VN)

Lobster Bisque (GF)



# PLATED

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## SEAFOOD ENTRÉES

Pan Seared Scottish Salmon (GF):

Haricot Verts, Petit Carrot Bundle,  
Roasted Cauliflower Puree, Saffron Beurre Blanc

Sautéed Halibut Filet (GF):

English Peas, Shimeji, Mushroom Veloute

Branzino Grenobloise (GF): Capers, Lemon,  
Tomatoes, Roasted Broccolini, Wheat Berries

## BEEF ENTRÉES

Filet Mignon (GF): Charred Asparagus, Horserad-  
ish Pommes Puree, Cognac Peppercorn Sauce

Red Wine Braised Short Ribs (GF):

Tricolor Roasted Fingerling Potatoes, Tomato  
Persiade

12oz NY Striploin (D):

1924 Blue Cheese, Rosti Potatoes, Roasted Mush-  
room and Onion, Long Stem Broccoli

## DESSERTS

Seasonal Fruit Tart (D): Raspberry Coulis,  
Vanilla Crème Anglaise

Apple Tart (D): Almond Paste, Cinnamon, Puff Pastry

Classic Crème Brûlée (GF, D)

Chocolate Ganache Tart: Raspberries, Crème  
Chantilly

Carrot Cake (D): Cream Cheese Filling

## CHICKEN ENTRÉES

Organic French Breast of Chicken (GF):

Pommes Anna, Spaghetti Squash Timbale

Maple Sage Glazed Chicken (GF):

Sweet Potato Puree, Sweet Stem Cauliflower

Grilled Pepperade Chicken (GF):

Diced Peppers, Grilled Spinach, Farro

## VEGAN/VEGETARIAN ENTRÉES

Broccoli Stew (VN): Thai Green Coconut Curry,  
Cauliflower, Broccoli, Potatoes

Butternut Squash Risotto (V, D)

Coconut Chickpea Curry (GF, VN): Basmati Rice

Crispy Tofu (GF, VN): Maple-Soy Glaze, Daikon  
Radish, Kimchi, Steamed Jasmine Rice

New York Cheesecake (D)

Tiramisu (D)

Vanilla Panna Cotta (GF, D): Fresh Strawberries,  
Sweet Balsamic Reduction

Frozen Limoncello Tulip

Chocolate Mousse Cake (D)

Vegan Chocolate Mousse (GF, VN)



# BEVERAGES

## PACKAGES

**Half Day Beverage Service ..... 12**

UP TO FOUR (4) HOURS | ATTENDANT REQUIRED

Assorted Soda, Iced Water, Sparkling Water

Assorted Juices

Coffee, Decaffeinated Coffee, Assorted Teas

**All Day Beverage Service ..... 19**

UP TO EIGHT (8) HOURS | ATTENDANT REQUIRED

Assorted Soda, Iced Water, Sparkling Water

Assorted Juices

Coffee, Decaffeinated Coffee, Assorted Tea

## BAR PACKAGES

**Full Premium Bar..... 30**

FIRST HOUR

Mixed Drinks

House Wine

Assorted Beer

Assorted Soda, Water, Sparkling Water

**Full Premium Bar Additional .... 14**

EACH ADDITIONAL HOUR

Mixed Drinks

House Wine

Assorted Beer

Assorted Soda, Water, Sparkling Water

## BY THE GALLON

**Coffee/Decaf Coffee .....60**

SERVES 16 GUESTS

Milk, Cream, Sugar & Sweeteners

**Assorted Teas .....60**

SERVES 16 GUESTS

Milk, Honey, Lemon, Sugar & Sweeteners

**Hot Chocolate.....60**

SERVES 16 GUESTS

**Apple Cider .....60**

SERVES 16 GUESTS

Select: Hot or Cold

**Limited Bar..... 20**

FIRST HOUR

House Wine

Assorted Beer

Assorted Soda, Iced Water, Sparkling Water

**Limited Additional ..... 11**

EACH ADDITIONAL HOUR

House Wine

Assorted Beer

Assorted Soda, Iced Water, Sparkling Water

**Lemonade.....60**

5 GALLONS | SERVES 60 GUESTS

**Iced Water .....37**

5 GALLONS | SERVES 60 GUESTS

**Fruit Infused Iced Water ....48**

5 GALLONS | SERVES 60 GUESTS

## BAR ON CONSUMPTION

**Mixed Drinks ..... 10**

**House Sparkling Wine.....25**

**House Red & White Wine .....25**

**Imported Bottled Beer.....5**

**Domestic Bottled Beer.....5**

**Martinelli's Sparkling Cider .....8**

## INDIVIDUAL BEVERAGES

**Assorted Juices..... 4**

Orange, Apple, Cranberry, Grapefruit

**Assorted Soda..... 4**

Coke, Diet Coke, Sprite, Ginger Ale

**Sparkling Water ..... 4**

**Canned Water ..... 3**

Kravis & Geffen Halls require an Alcohol Permit at \$48 per bar.  
All Alcohol Requests must be submitted no later than  
15 days prior to event date.



# INFORMATION

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## MENU INFORMATION

All prices are Per Person unless otherwise noted.

Event Management Menus can be customized to meet the dietary restrictions of your event.

## EVENT REQUIREMENTS

### DISPOSABLE OR CHINA SERVICE

Disposable orders require a Green Fee of \$1.25 per person.

China Service orders at Columbia Business School are \$8.00 per person.

## ADDITIONAL INFORMATION

Linen is available at an additional charge.

Flowers can be ordered for any event. Centerpieces start at \$65 per arrangement. Bud Vases start at \$35 per arrangement. Delivery fees start at \$30 per event.

Additional Rentals are available upon request.

## DIETARY IDENTIFICATION

GF = GLUTEN-FREE

V = VEGETARIAN

VN = VEGAN

D = CONTAINS DAIRY

N = CONTAINS NUTS

## LABOR.

Staffing guidelines are determined by the details of each event.

**Waitstaff.....48**

PER HOUR | MINIMUM OF SIX (6) HOURS

Buffet: One (1) Waitstaff per 25 Guests

Reception: One (1) Waitstaff per 25 Guests

Plated: One (1) Waitstaff per 10 Guests

**Bartender .....48**

PER HOUR | MINIMUM OF SIX (6) HOURS

Full Bar: One (1) Bartender per 50 Guests

Limited Bar: One (1) Bartender per 75 Guests

