

Dining Services Campus Catering Guide

*Your Best Choice
For On-Campus Dining
& Catering*



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Dining Services

We would be glad to assist you in making your dining service decisions. Kindly contact:

fsadiningservices@sunywcc.edu

Phone: (914) 592-5281

Fax: (914) 592-5164

Donald Hennessy, Director Dining Services

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*Please keep as a handy reference for all
of your catering needs!*



~ Breakfast ~

Fresh Brewed Gourmet Coffee & Tea Service

\$2.50 per person

Full Beverage Service

Gourmet coffee service with an assortment of bottled juices & water.

\$3.75 per person

Deluxe Continental

Fresh brewed coffee & tea service with a choice of one of the following: bagels, muffins, Danish or fresh fruit

\$5.00 per person

The Executive

Fresh brewed coffee, tea, assorted cold beverages, fresh seasonal fruit. Choose two (2) of the following: scones, bagels, muffins or danishes

\$6.25 per person

Healthy Choice

Our Gourmet coffee & tea service served with assorted juices & bottled water. Served with seasonal fresh fruit & assorted yogurts.

\$6.25 per person

Hot Breakfast Buffet

Farm fresh scrambled eggs, bacon, country sausage & Home fried potatoes, assorted breakfast breads, fresh seasonal fruit, chilled fruit juices & our gourmet coffee.

Service available only in the Student Center Bldg.

\$8.00 per person



~ *Light Fare & Receptions* ~

*Prices include choice of hot or cold beverage service
& full paper service*

Fresh Vegetable Platter

Fresh cut vegetables artistically arranged on a platter; ready to serve with your choice dip
\$5.50 per person

Cheese Platter

Fresh brie, cheddar, swiss & other select cuts of cheese;
arranged on a platter, garnished with fresh fruit.
Served with assorted crackers.
\$5.50 per person

Gourmet Cookie Platter

Fresh baked chocolate chunk and/or macadamia nut cookies.
\$5.00 per person

Fruit Platter

Fresh seasonal melons, grapes, berries & pineapple sliced & arranged artistically on a tray.
\$5.50 per person

Brownie Platter

Assortment of our delicious Rocky Road brownies, cheesecake, brownies & blondies
\$5.00 per person

Two (2) item platter (selection above)
. . . . \$7.00 per person

Three (3) item platter (selection above)
. . . . \$8.25 per person



~ Lunch ~

Delivered with complete paper service including table covers.

Sandwich and Wrap Platter

Fresh sliced Boars Head Cold Cuts on assorted breads, wraps and rolls.

Served with choice of macaroni, potato or tossed garden salad (Caesar salad for \$1.00 additional,) pickles, home-baked chocolate chunk cookies & cold beverages.

\$9.00 per person

Heroes

Heroes are available in three, four, five and six foot lengths and serve 4-5 people per foot.

Price includes one liter of soda per foot ordered and full paper service.

For your convenience, heroes are pre-sliced.

- Tuna – Tuna, lettuce & tomato
- Vegetarian – Seasonal raw vegetables with cheese
- Our Basic – Single meat hero. Choice of one meat & one cheese, topped with lettuce & tomato.
\$15.00 per foot
- Viking – Roast beef, turkey & swiss cheese
\$16.00 per foot
- Deluxe Italian – Ham, salami, capicola & provolone cheese, topped with lettuce, tomato & vinaigrette dressing.
\$17.00 per foot

continued...



Heroes - continued

- Traditional American – Turkey, ham, roast beef & american cheese. Topped with lettuce & tomato.
\$17.00 per foot
- Deluxe Vegetarian – Fried eggplant, roasted peppers, fresh mozzarella, red onion, lettuce, tomato & balsamic vinaigrette.
\$17.00 per foot
- Grilled Chicken with fried eggplant, roasted pepper, lettuce, tomato, mozzarella cheese and topped with vinaigrette dressing.
\$19.00 per foot

~ **Hot Buffet Station** ~

Choice of Two (2) Entrees, Choice of Potato or Rice,
Choice of One (1) Vegetable,
Tossed Salad or substitute Caesar Salad
(additional \$1.00 /person), Fresh Dinner Rolls, Dessert,
Hot & Cold Beverages Service
\$16.95 per person

Entre list...

Carving Station

Sliced Tenderloin of Beef **
Fresh Roast Turkey Breast
Sliced London Broil

Chicken

Chicken Cordon Bleu
Stuffed with ham and swiss cheese & wrapped in a delicate
breading
Served with a light brown sauce

Chicken Francese

Dipped in batter & sautéed in lemon, butter & wine sauce

Chicken Parmigiana

Chicken Piccata

Sautéed chicken breast in a butter, lemon & white wine
sauce

Herb Roasted Chicken

Fresh herbs, potatoes & diced carrots

Caribbean "Jerk" Chicken (spicy)

Chicken is served on the bone

continued...



•...Hot Buffet Station continued from previous page

Beef

Italian Style Meatballs

Top Round with Mushroom Gravy

Pasta

Baked Ziti

Lasagna with Meat

Stuffed Shells

Vegetable Lasagna

Rigatoni & Broccoli in Garlic & Oil

Penne a la Vodka

Macaroni & Cheese

Pork

BBQ Pork

Sausage & Peppers

Roast Loin of Pork in a Merlot Sauce

*** Additional charge applies for menu selection*

- Price reflects service in Student Center Building. An additional labor charge will apply for service in other campus buildings.
- Set-up includes deluxe plastic and paper service.



~ Salads ~

Small salads serves 10 - 12 people

Large salads serves 38 - 42 people

Tossed Salad

Crisp iceberg lettuce, field greens, tomatoes, sliced cucumber, olives, red onions.

Served with Italian dressing.

Small \$13.00 / Large \$40.00

Caesar Salad

Fresh romaine lettuce tossed with caesar dressing, topped with grated parmesan cheese & croutons.

Small \$14.00 / Large \$43.00

Gorgonzola Salad

Fresh romaine, radicchio & leaf lettuce, topped with vinaigrette dressing & gorgonzola cheese.

Small \$15.00 / Large \$49.00

Garden Pasta Salad

Vegetable medley with sliced black olives & grated romano cheese

Small \$15.00 / Large \$45.00

Grilled Chicken Caesar Salad

Grilled fresh boneless chicken breast over caesar salad.

Small \$30.00 / Large \$85.00

Grilled Chicken over Field Greens

Grilled fresh boneless chicken breast served over field greens with raisins,

Walnuts tossed with raspberry vinaigrette dressing

Small \$30.00 / Large \$85.00

Potato Salad

Small \$13.00 / Large \$30.00

Macaroni Salad

Small \$13.00 / Large \$36.00







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~ Sushi ~

UPC	ITEM #	DESCRIPTION	COUNT	NET WT.	COST	RETAIL	PICTURE
	PLATTER #1	Vegetable Roll 8pcs, Veggie Maki Roll 16pcs, and Sweet Tofu Roll 8pcs.	32			\$28.00	
	Platter #2	Caviar California Roll 8pcs, Philadelphia Roll 8 pcs, Rainbow Roll 8pcs, Spicy Tuna Roll 8pcs, Inari 2pcs, Nigiri 12pcs, Fish Maki 4.	50			\$53.00	
	Platter #3	Sweet Tofu Roll 8pcs, California Roll 8pcs, Veggie Maki 8pcs, Spicy Roll 8pcs, Boston Roll 8pcs, Dragon Roll 8pcs.	48			\$34.00	
	Platter #4	California Roll 8pcs, Spicy Roll 8pcs, Alaskan Roll 8pcs, Rainbow Roll 8pcs, Dragon Roll 8pcs, Nigiri 5pcs.	45			\$45.00	
	Platter #5	Nigiri 12pcs, Spicy Roll 8pcs, Alaskan Roll 8pcs, Inari 2pcs.	30			\$32.00	
	Platter #6	Super Combo	84			\$78.00	

Dining Services



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~ Entrees a la carte ~

Priced per tray, serves 18-22 people

Pasta

served with sliced Italian Bread

Baked Ziti.....	\$75
Stuffed Shells.....	75
Vegetable Lasagna.....	80
Rigatoni & Broccoli.....	65
Meat Lovers Lasagna.....	80
Penne with Broccoli & Garlic.....	75
Penne a la Vodka.....	75
Jumbo Stuffed Cheese Ravioli.....	70
Macaroni & Cheese.....	65

Beef and Pork

Italian Style Meatballs.....	\$70
Beef Stir Fry.....	85
Sausage & Peppers.....	80
Sliced Top Round with Mushroom Gravy.....	95
Sliced London Broil with Caramelized Onions.....	95

Seafood

Sautéed Shrimp - <i>Tossed with Mediterranean Vegetables & Penne Pasta in a White Wine Sauce</i>	\$90
Fried Shrimp.....	90

Chicken

~ All-Time Favorites ~

Boneless Breast of Chicken Tenders.....	\$85
Chicken Cordon Bleu – <i>in delicate breading, stuffed with ham & Swiss cheese. Served in a light brown sauce.</i>	85
Chicken Parmigiana.....	85
Chicken Francese - <i>dipped in a light egg batter & sautéed in lemon, butter & wine sauce.</i>	95
Chicken Marsala.....	95
Chicken Piccata – <i>sautéed chicken breast in a butter, lemon & white wine sauce.</i>	95
Caribbean “Jerk” Chicken – <i>served on the bone.</i>	85

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Vegetables & Sides

Serves 18-22 people

Potatoes with Roasted Garlic, Butter & Pepper.....	\$45
French Style Green Beans.....	36
Mixed Vegetables.....	36
Broccoli & Carrot Medley.....	36
Roasted Vegetables with Olive Oil & Fresh Herbs.....	36
Fries.....	36
Sweet Potato Fries.....	40
Rice Pilaf	30
Long Grain & Wild Rice.....	30
Garlic Mashed Potatoes.....	40

All catering prices include quality plastic utensils, paper plates, napkins & table covers

Notes: _____



Special Events Guidelines

Designed to assist you in planning your special event. Provides suggestions for various types of dining experiences & details the ordering procedure.

- Facility Reservations and Arrangements - It is incumbent on the department or individual sponsoring the event to make all facility reservations and arrangements. This includes pre-event set up, breakdown and cleanup as well as arranging for the room furniture, table and chairs to be set up to your exact specifications.
- Reservations for special events should be made 3 business days prior to the event. This permits time to make all facility reservations and arrangements.
- Equipment - The department or individual sponsoring the event will be held responsible for any and all equipment utilized for the event. The Dining Service cannot lend equipment.
- Billing - In order to provide food or beverage for any college sponsored event, the Dining Service must be in receipt of a completed "Food Request Form". The form must be signed by the Department Head sponsoring the event and the Vice President of Administrative Services one full business day before the event. (For Academic Departments - all requests must follow Academic Administrative Guidelines and require the Vice President and Dean of Academic Affairs signature prior to submission to the Business Office).
- Pricing - indicated in this brochure are for events scheduled Monday through Friday, 7:30am to 2:00 pm. Prices are subject to change depending on size and staffing needs for an event scheduled for late afternoon, evening, Saturdays, Sundays or during semester breaks.
- Tax Exempt - organizations must provide FSA Dining Services with a copy of their certificate.
- Guaranteed Attendance - A guaranteed number of participants for your banquet meals should be submitted 4 business days prior to your event. You will be charged for 100% of the guaranteed amount, even if fewer guests attend the banquet. We will, however, prepare for 5% over the guarantee. Cancellation or changes in count after this time will result in a charge to "cover costs" of food and/or labor already incurred.
- China and Linen - Included with the price of catering is complete paper service. China and linen can be provided at an additional cost of seven dollars and fifty cents \$7.50 per person.
- Dining Services guarantees the quality, taste and safety of all products we serve. Therefore, we cannot prep, cook, reheat and/or serve any products that are "brought from home" or "donated".
- Minimum order for free delivery is \$25.00. If minimum is not met, there is a \$25.00 delivery charge.



Dining Services Catering Request

All F.S.A. Food service orders for College and Grant funded functions require the following procedures:

1. Verification of appropriation availability or verification that grant provides funds for particular function.
2. Complete this F.S.A. Food Service order form. Prior to submission of any order to the F.S.A. Food Service the following are required:
 - A. Approval from the Dean/Department Head.
 - B. Final approval from the Vice President and Dean of Administrative Services.

In order to avoid delays, steps 1 and 2A should be completed prior to submission to the Vice President and Dean of Administrative Services for approval. Please be advised that strict adherence to the above procedure is necessary since the F.S.A. Food Service cannot fill orders without proper approval(s)) and authorization.

Day: _____ Date: _____ Time: _____
Department/Contact: _____ Contact Phone: _____
Number of People: _____ Function Location: _____
Time of Function: _____

Menu/Beverages	Prices

TOTAL: \$

Billing Notes:
WCC Org. Code: _____ - _____ - _____ Account #: _____
Event Sponsor: _____
Date: _____ Requested By: _____
Date: _____

Approval(s))):
Funding Verified: Yes: _____ No: _____ By: _____
Approved - Dean/Dept. Head: _____ Date: _____

**(Academic Departments require approval of the VP and Dean of Academic Affairs)*

Approved - VP and Dean of Academic Affairs: _____ Date: _____

Approved - VP and Dean of Administrative Services: _____ Date: _____

IM.:elc 10/01/09

