

**Contact name:** \_\_\_\_\_  
**Phone number:** \_\_\_\_\_ **Email:** \_\_\_\_\_  
**Date of event:** \_\_\_\_\_ **Type of function:** \_\_\_\_\_  
**Number of guests:** \_\_\_\_\_ **Event start time:** \_\_\_\_\_ **End time:** \_\_\_\_\_  
**Billing Dept. Code:** \_\_\_\_\_ **Conference Room Location:** \_\_\_\_\_

**Credit Card Information:**

**Charge Card #:** \_\_\_\_\_ **Name on Card:** \_\_\_\_\_  
**Exp Date:** \_\_\_\_\_ **Security Code:** \_\_\_\_\_

**DEPARTMENT MANAGER APPROVAL**

**NAME:** \_\_\_\_\_ **SIGNATURE:** \_\_\_\_\_

**\* 24 hours notice required / credit card required prior to food delivery \***

**Form to be submitted to [cafe1639@dartcor.com](mailto:cafe1639@dartcor.com) | Chef Ray Ortiz | 973-998-9447**

**BELOW TO BE COMPLETED BY DARTCOR STAFF:**

**Total:** \_\_\_\_\_ **Delivery Charge:** \_\_\_\_\_ **Server Charge:** \_\_\_\_\_ **Tax:** \_\_\_\_\_ **Grand Total:** \_\_\_\_\_

**Breakfast** (Minimum order of 4 per line)

|   | <b>Quantity</b> |
|---|-----------------|
| <p><b>Continental</b> \$10.95/ea<br/>                     Assorted local bagel shop bagels, whipped cream cheese, whipped butter, jams, assorted muffins, assorted danish, fresh squeezed orange juice, specialty roast coffee &amp; assorted teas</p>  | _____           |
| <p><b>Protein Packed</b> \$20.95/ea<br/>                     Smoked Atlantic salmon platter, sliced vine ripe tomato, capers, whipped cream cheese, 7grain toast, hard cooked farm eggs, Ronnybrook Farm cottage cheese, fresh berries and honey, specialty roast coffee &amp; assorted teas</p>  | _____           |
| <p><b>Healthy Start</b> <i>top your own</i> \$12.95/ea<br/>                     Ancient grains organic oatmeal, dried fruits, fresh ground cinnamon, local honey, coconut chips, mini chocolate chips, Ronnybrook Greek yogurt, fresh berries, specialty roast coffee &amp; assorted teas</p>   | _____           |
| <p><b>Hot Breakfast</b> \$20.95/ea<br/>                     Farm fresh scrambled eggs, egg white vegetable frittata, Berkshire slab bacon, turkey sausage links, skillet home fries, Local Bagel Shop bagels, whipped cream cheese, whipped butter, sliced fresh fruit, specialty roast coffee &amp; assorted teas</p>  | _____           |
| <p><b>A La Carte/Add-Ons</b></p> <ul style="list-style-type: none"> <li>• Avocado toast \$4.95/ea _____</li> <li>• Hard cooked farm eggs \$1.95/ea _____</li> <li>• Local bagel shop bagel basket \$4.95/ea _____</li> <li>• Fresh baked muffins \$3.95/ea _____</li> <li>• Balthazar scones w/ whipped butter \$3.95/ea _____</li> <li>• Fresh fruit smoothie \$5.95/ea _____</li> <li>• Ronnybrook Greek yogurt w/ fresh berries \$5.95/ea _____</li> <li>• Egg sandwich w/ aged cheddar on brioche \$4.95/ea _____</li> <li>• Egg sandwich w/ aged cheddar, Berkshire bacon or sausage on brioche \$6.95/ea _____</li> <li>• Fresh squeezed orange juice (carafe) \$9.95/ea _____</li> <li>• Specialty roast coffee &amp; assorted teas \$4.95/ea _____</li> </ul> |                 |

## Cold Lunch (Minimum order of 4 per line)

**Quantity**

**Conference \$17.95/ea**

Choose any 4 sandwiches, chopped market salad with house balsamic herb dressing, fresh baked cookies, bottled water, assorted soft drinks

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**Executive \$19.95/ea**

Choose any 5 sandwiches, organic multigrain herb salad with sherry dressing, farmers market green salad with citrus dressing, fresh baked cookies and brownies, bottled water, assorted soft drinks

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**Local Market Salad Bar \$20.95/ea**

Chopped market salad with house herb balsamic, classic caesar with shaved pecorino and sourdough croutons, organic couscous salad with dried fruits and sherry vinaigrette, sliced grilled chicken platter, wild gulf shrimp platter, Balthazar dinner rolls, whipped butter, fresh baked cookies, bottled water, assorted soft drinks

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**Specialty Sandwiches/A La Carte**

- Roasted turkey breast, aged provolone, basil pesto, fire roasted peppers, baby spinach, sourdough \$7.95/ea
- Turkey club, sliced vine ripe tomato, crisp organic romaine, Berkshire bacon, lemon herb mayo, 7 grain bread \$7.95/ea
- Curry chicken salad, currants, sliced local apple, baby greens, wrap \$8.95/ea
- Crispy buffalo chicken, aged cheddar, crisp romaine, sliced vine ripe tomato, crema de bleu, wrap \$8.95/ea
- Grilled chicken, Lioni mozzarella, basil pesto, vine ripe tomato, baby greens, ciabatta \$8.95/ea
- Oven roasted beef, smoked gouda, sliced local apple, baby greens, whole grain mustard, baguette \$9.95/ea
- Berkshire pork belly banh mi, shaved pickled carrot and cucumber, red cabbage, jalapeno, cilantro, sesame baguette \$10.95/ea
- B.L.T.A. Berkshire slab bacon, sliced vine ripe tomato, crisp romaine, avocado, herb mayo, sourdough \$8.95/ea
- Muffaletta, finocchio salami, ham, pepperoni, sharp provolone, spicy olive relish, ciabatta \$9.95/ea
- Honey roasted ham, brie, cranberry relish, brioche \$8.95/ea
- Mediterranean tuna salad, vine ripe tomato, cucumber, Kalamata olive, shaved red onion, baby greens, red wine vinaigrette, wrap \$9.95/ea
- Smoked Atlantic salmon, herbed goat cheese, shaved cucumber ribbons, vine ripe tomato, pumpkinseed \$11.95/ea
- Local farm egg salad, avocado, watercress, 7 grain bread (v) \$8.95/ea
- Roasted zucchini, lemon chickpea spread, fire roasted pepper, baby greens, whole grain bread (v) \$7.95/ea
- Roasted eggplant, aged provolone, organic basil, oven roasted tomato, lemon mayo, herb focaccia (v) \$7.95/ea
- Grilled portobello caesar, crisp organic romaine, pecorino romano, creamy housemade caesar dressing, wrap (v) \$7.95/ea
- Greek veggie, cucumber ribbons, sliced vine ripe tomato, feta, shaved red onion, kalamata olive tapenade, lemon oregano vinaigrette, ciabatta (v) \$7.95/ea
- Caprese, Lioni mozzarella, vine ripe tomato, fresh basil, balsamic syrup, focaccia (v) \$7.95/ea

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**Hot Buffet Lunch** (Minimum order of 8 per line)

**Quantity**

**Mediterranean** \$33.95/ea

Lemon oregano grilled chicken, basil marinated wild gulf shrimp, chickpea falafel, warm pita, tzatziki, Greek salad, tabbouleh salad, baklava, bottled water, assorted soft drinks

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**Southern BBQ** \$29.95/ea

BBQ-coffee dry rub chicken, pulled Berkshire pork, creamy macaroni and cheese, roasted seasonal vegetables, buttery cornbread, mesclun salad with house dressing, fresh baked cookies, bottled water, assorted soft drinks

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**Asian Pho Bowls** *top your own* \$28.95/ea

Ginger lemongrass aromatic broth, rice noodles, braised pork belly, grilled chicken, roasted wild mushrooms, thai basil, pickled red onion, bean sprouts, chopped Asian sesame salad, coconut cookies, bottled water, assorted soft drinks

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**Nonna's Kitchen** \$33.95/ea

Parmesan crusted chicken, wild gulf shrimp scampi style, crispy eggplant and mozzarella napoleons, penne with fresh tomato basil sauce and shaved pecorino, roasted seasonal vegetables, mesclun salad, mini cannoli, bottled water, assorted soft drinks

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**Taqueria** \$29.95/ea

Shredded beef barbacoa, pulled chicken, roasted seasonal vegetables and poblanos, tomato rice, flour tortillas, housemade guacamole, charred tomato salsa, sour cream, shaved pickled red onion, southwestern chopped salad with lime dressing, tres leches cake, bottled water, assorted soft drinks

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**Healthy Living** \$32.95/ea

Herb grilled chicken breast, maple dijon roasted salmon, grilled seasonal vegetables, roasted sweet potato, baby spinach garden salad with balsamic vinaigrette, seasonal sliced fruit, bottled water, assorted soft drinks

**A La Carte/Add-Ons**

- Multigrain salad, sherry vinaigrette \$5.95/ea
- Pasta salad, pesto \$4.95/ea
- Roasted seasonal vegetable platter \$5.95/ea
- Sliced fresh fruit platter \$5.95/ea
- Mesclun salad, house dressing \$5.95/ea
- Classic caesar salad \$5.95/ea
- Fresh baked cookies \$3.95/ea
- Fresh baked brownies \$3.95/ea
- Kettle chips \$2.50/ea
- Power greens smoothie \$6.95/ea

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**Snacks** (Minimum order of 8 per line)

**Quantity**

**Cheese Board** \$11.95/ea

Assorted local farm cheeses, housemade jams, dried fruits, fresh berries, grapes, local honey, rustic breads, crackers

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**Crudite** \$7.95/ea

An assortment of local farm vegetables and housemade dips; chickpea herb hummus, green goddess and fire roasted pepper aioli

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**Crostini** *make your own* \$8.95/ea

Homemade tomato basil bruschetta, whipped goat cheese, sweet onion jam, white bean spread, kalamata olive tapenade, basil pesto, toasted flatbread and sliced toasted baguette

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**Charcuterie Board** \$12.95/ea

Prosciutto di parma, dried chorizo, querico salami, manchego, pecorino pepato, marinated olives, sliced rustic breads

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**Chips, Dips and Quesadillas** \$9.95/ea

Tortilla chips, housemade guacamole, cheesy quesadillas, charred tomato salsa and sour cream

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**Skewers** \$8.95/ea

Mozzarella, tomato and basil, roasted veggie, querico salami and aged provolone, pesto chicken

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**Sliders** \$12.95/ea – per ½ dozen

Buffalo chicken with ranch, angus beef and aged cheddar, falafel and tzatziki

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**Tea Sandwiches** \$10.95/ea – per ½ dozen

Curry chicken salad, hummus zucchini, mozzarella tomato, oven roast beef and horseradish, kettle chips and assorted housemade pickles

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**Finger Foods** \$12.95/ea

Pigs in a blanket, whole grain mustard, boneless buffalo wings, creamy blue cheese dressing, sweet pea potato samosas with chutney

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**Sweet Snack** \$8.95/ea

Fresh baked cookies, housemade trail mix, mini doughnuts, chocolate covered pretzels

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**Cold Beverages** \$4.95/ea

Assorted Soft Drinks, Spa Water

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**Coffee/Tea** \$4.95/ea

Specialty Roast Coffee & Assorted Teas

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