

CATERING BY DARTCOR ORDER FORM

Contact na	me:					
Phone number: Date of event: Number of guests: Billing Dept. Code:		Email:	Type of function:			
		Type of f				
		Event st	Event start time:	End time:		
		Conference Room Location:				
Credit Card In						
Charge Card	#:	No	ame on Card:			
Exp Date:	Security (Code:	-			
DEPARTMENT	MANAGER APPROVAL					
NAME:		SIGNATUR	E:			
		equired / credit card red Ubmitted to cafes				
Total:	Delivery	TO BE COMPLETED BY Server Charge:	Tav	Grand Total:		
Breakfo	act					
DIEGRI	usi				Quantity	
	nl \$6.95/ea d Selection of Mini Break oped Cream Cheese, Fro	ŭ	nd Mini Muffins, witl	h Farm-Fresh		
	:ked \$4.95/ea gels with Farm-Fresh Butt	er, Whipped Cream Che	eese, Fruit Preserves	;		
=	art top your own \$7.95/e nilla Yogurt, Granola, Fre		ins, Hard Boiled Egg	gs		
Farm Fresh	ast \$10.95/ea Scrambled Eggs, Smoke n Cheese, Butter, Fruit Pre	•	Home Fried Potato	es, Bagel Platter		
	rich Breakfast \$9.95/ea riches (Meat Faa & Che	ese Veaetable Sandwic	hes) Fresh Fruit Sala	ad		



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Lunch

	Quantity
Conference Lunch #1 \$8.95/ea Choose Any 3 Sandwiches Choose 1 Salad	
Conference Lunch #2 \$9.95/ea Choose Any 4 Sandwiches Choose Any 2 Salads Relish Bowl	
Conference Lunch #3 \$10.95/ea Choose Any 4 Sandwiches Choose Any 3 Salads Relish Bowl	
Boardroom Lunch \$11.95/ea Choose Any 4 Sandwiches Choose Any 4 Salads Relish Bowl Fresh Baked Cookies	
Bag Lunch Sandwiches \$12.95/ea Choice of Sandwich, Bag of Chips, Dill Pickle, Fresh Baked Cookie, Bottled Water or Soda	
Chef Made Sandwiches / Salads	
Poultry • Turkey, Swiss, Cranberry Aioli Turkey, Swiss, Cranberry Aioli	
 Turkey, Brie, Sliced Pear Smoked Turkey, Havarti Cheese, Honey Mustard Turkey Cobb Wrap Chicken Salad 	
 Buffalo Chicken Wrap Balsamic Chicken, Roasted Peppers, Fontina Cheese Chicken Caesar Wrap Griston Chicken, Manterey Lank, Red Ronner Aieli 	
 Crispy Chicken, Monterey Jack, Red Pepper Aioli Meat 	
Roast Beef, Cheddar Cheese, Caramelized Onions	
Roast Beef, Swiss & Russian Dressing	
Roast Beef, Provolone & Horseradish Mayo Roast Forest Horse, Brig. & Honey At Intered	
Black Forest Ham, Brie & Honey Mustard Italian Combo	
Seafood	
Classic Tuna Salad	
Seafood SaladTuna Nicoise Wrap	
Vegetarian	
• Eggplant Milanese	
Mozzarella & Roasted Pepper with Arugala, Roasted Portobello Mushroom with Goat Cheese	
• Grilled Vegetables with Feta Cheese	
Hummus, Avocado, Cucumber, Red Onion & Tomato	



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	Quantity
Side Salads	
Classic Caesar	
Roasted Potato with Whole Grain Mustard Dressing	
Pesto Pasta Salad	
Mesclun Salad with Cranberries, Mandarin Oranges & Raspberry Vinaigrette	
Cucumber, Tomato & Feta Salad	
Pasta Primavera with Vinaigrette Dressing	
Cucumber Salad with Dill & Yogurt	
Asian Slaw	
Hot Lunch	
Please call or email your chef, who will be happy to customize hot lunch options.	
Chef Liliana Nicholais T: 973.397.9638 cafesouthst@dartcor.com	
A la Carte Platters	
SMALL PLATTER SERVES 10-12	
LARGE PLATTER SERVES 18-20	
	Quantity
Fresh Fruit Platter \$3.95/ea	
Market Fresh Crudité with Dip \$3.95/ea	
Cookie and Brownie Platter \$2.95 / ea	
Cookie Platter \$2.50/ea	
Available with 24 Hours Notice	
Fresh Baked Cakes and Pies, Mini Italian Pastries, Gourmet Cupcakes	
Snacks	
Break \$4.95/ea	
Chips, Pretzels, and Packaged Cookies	
Chips & Dips \$4.95/ea Hummus, Salsa, and Spinach Dip with Pita, Tortilla Chips, and Baby Carrots	
Healthy Break \$4.95/ea	
Trail Mix, Granola Bars, Whole Fruit, and Bottled Water	
Beverages	
Coffee Service \$2.95/ea	
Fresh Brewed Regular & Decaffeinated Coffee with Assorted Teas, Cream, Milk and Sugar	
Assorted Soda & Water \$1,95/ea	