

Park Avenue Campus Catering Menu

SERVING SURROUNDING CAMPUS BUILDINGS

THREE GREAT OPTIONS FOR CATERING

(1) Catering from our on-site café features more traditional offerings such as continental breakfasts, sandwich platters, salads & desserts.

(2) Catering by Dartcor is produced in our commissary and features a more expansive menu.

(3) For your most important events on & off site, we invite you to “Experience More” with our affiliate, Ome Caterers, the tri state’s premier off premise caterer since 1985. Companies located in buildings in which Dartcor manages the cafe will receive world class concierge event planning services, priority booking status, and preferred client pricing.

ORDERING FROM DARTCOR

Our managers at Dartcor will design the most exciting menus to make your meeting/event an unqualified success and do so within your budget. Please email your order as early as possible.

Twenty-four-hour notice is needed to ensure your desired delivery time, although we accommodate all “same day” orders whenever possible. Forty-eight-hour notice is required to cancel an order from the on-site cafe.

PAYMENT

Payment is due prior to your event and may be made by company check, American Express, Mastercard or Visa.

ARE YOU PLANNING A SPECIAL EVENT?

Company Picnic, New Product Launch, Town Hall Meeting or Holiday Party, we would love to speak with you to discuss your next event. For more information, please email our Director of Catering and Hospitality Services, John Nugent (jnugent@dartcor.com).

BREAKFAST PACKAGE OFFERINGS

SIMPLY CONTINENTAL | \$6.95 per person

assorted mini bagels, muffins, croissants & danish, whipped butter, local jam

HOT BREAKFAST SANDWICHES | \$6.95 per person

variety of egg sandwiches on brioche wraps or hard rolls fried egg, cheese, choice of bacon, sausage or pork roll

CLASSIC HOT BREAKFAST BUFFET | \$12.95 per person

fluffy scrambled eggs or oven baked frittata served with breakfast sausage or applewood smoked bacon, breakfast potatoes

NEW YORK BAGEL BAR | \$4.95 per person

New York’s finest assortment of bagels, cream cheese, whipped butter, jams & preserves

ADD COFFEE SERVICE FOR \$2.95 per person to any package

SEASONAL FRESH FRUIT SALAD | \$3.95 per person

INDIVIDUAL GREEK YOGURT & FRUIT PARFAITS \$5.95 per person

BREAKFAST BEVERAGES

POLAND SPRING BOTTLED WATER | \$2.25

SARATOGA STILL OR SPARKLING WATER | \$2.95

BOTTLED ORANGE JUICE / CRANBERRY JUICE | \$2.95

TO ORDER: PLEASE EMAIL CHEF BRADLEY COHEN AT CAFE100@DARTCOR.COM

NOTE: CUSTOMIZATION MAY INCUR AN ADDITIONAL CHARGE. WHEN ORDERING, PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

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LUNCH PACKAGE OFFERINGS

Classic Boardroom Lunch: \$16.95 per person

Includes 3 Sandwich Choices, 1 Salad Choice, Kettle Chips, Root 9 Cookies and Assorted Beverages

Premium Boardroom Lunch: \$19.95 per person

Includes 3 Sandwich Choices, 2 Salads Choices, Kettle Chips, Root 9 Cookies and Assorted Beverages

SANDWICHES

Grilled Zucchini & Eggplant, Basil, Heirloom Tomato, Greens, Wrap (V)
Country Smoked Ham, Honey Mustard, Swiss Cheese, Baby Spinach, Baguette
Roasted Chicken, Pesto, Sun Dried Tomato Relish, Fresh Mozzarella, Rosemary Roll
Crispy Eggplant, Balsamic Glaze, Tomato, Fresh Basil, Semolina (V)
Caprese, Fresh Mozzarella, Basil, Heirloom Tomato, Balsamic Glaze, Focaccia (V)
Turkey, Pepperjack Cheese, Grilled Onion, Arugula, Fresh Oregano, Wrap
Cured Ham, Genoa Salami, Provolone Lettuce, Tomato, Onion, French Baguette
Herb Roasted Chicken, Roasted Red Peppers, Baby Spinach, Provolone, Roasted Garlic Aioli, Wrap
Seasoned Roast Beef, Alpine Swiss, Horseradish Aioli, Arugula, Hero Roll
Turkey Club, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Aioli, Sourdough
Chicken Cutlet, Fresh Mozzarella, Arugula, Basil Pesto, Hero Roll
Falafel, Hummus, Tzatziki Sauce, Cucumber, Dill, Shredded Lettuce, Heirloom Cherry Tomatoes, Wrap (V)

SALADS

Harvest Salad with Arcadian Greens, Heirloom Grape Tomatoes, English Cucumbers, Carrot, Balsamic Dressing
Classic Caesar Salad with House-made Dressing
Roasted Fingerling Potato Salad with Fresh Herbs
Quinoa Salad with Lemon Vinaigrette, Heirloom Tomato, and Cucumber
Tricolor Pasta Salad with Spinach, Kale Pesto, and Roasted Carrot
Orzo Salad with Fresh Herbs, Diced Tomato, Cucumber, Toasted Chickpeas, Shaved Fennel, Oregano Vinaigrette
Bowtie Pasta with Roasted Peppers, Haricot Vert, Basil, Heirloom Cherry Tomatoes, Cilengine Mozzarella, Lemon Vinaigrette
Greek Salad with Romaine, Baby Spinach, Feta, toasted Chickpeas, Tomato, Pepperoncini, Cucumber, Red Wine Vinaigrette

DESSERTS UPGRADES

Fudge Brownies \$2.25 per person Cupcakes \$2.50 per person Fresh Fruit Salad \$2.95 per person

BEVERAGES

POLAND SPRING BOTTLED WATER | \$1.50 SARATOGA STILL OR SPARKLING WATER | \$2.95
BOTTLED ORANGE JUICE / CRANBERRY JUICE | \$2.95 CANNED SODA | \$1.75
SNAPPLE | SPINDRIFT \$1.95

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HOT BUFFET OPTIONS

\$19.95 per person

Includes 2 Entrée Selections, 2 Sides, Dessert, Assorted Beverages & Garden Salad

ENTRÉE SELECTIONS

Chicken Francaise / Marsala / Parmesan

Chicken Milanese topped with Bruschetta over Arugula

Roasted Pork Loin with Caramelized Onions and Roasted Apples

Basil Marinated Flank Steak served with Roasted Cremini Mushrooms

Panko Roasted Salmon

Eggplant Rollatini (V)

Pan Seared French Cut Chicken Breast, Roasted Artichokes, Lemon Caper Sauce

Baby Penne, English Peas, Basil, Shaved Parmesan, Vodka Tomato Cream

Butternut Squash Ravioli, Toasted Pumpkin Seeds, Roasted Squash, Sage, Pecorino (V)

SIDES

Seasonal Roasted Vegetable Medley

Fresh Herbed Rice Pilaf

Roasted Cauliflower

Rosemary Potatoes

Green Beans Almondine

Lemon Roasted Broccoli

SHARING PLATTERS

SMALL SERVES 10-15 / LARGE SERVES 20-25

RUSTIC CHEESE BOARD

\$125 / \$250

selection of local hard + soft cheeses, almonds, berries, mixed dried fruit, marinated olives, seasonal fruit chutney spread, fig spread+ crackers

CHARCUTERIE BOARD

\$150 / \$300

with hard salami, capicola, prosciutto, provolone, oregano marinated ciliegine mozzarella, balsamic pearl onions, fig jam, grapes + crackers

MEZZA DIPS WITH GRILLED FLATBREADS + PITA

\$65 / \$130

includes hummus, spinach-artichoke dip, marinated olives + grilled onions, baba ghanoush, stuffed grape leaves, pepperoncini, tomato and cucumber salad with lemon-dill vinaigrette, marinated white bean salad

VEGETABLE CRUDITE

\$60 / \$100

seasonal raw vegetables, herb spinach dip, garlic hummus, ranch

GRILLED VEGGIE PLATTER

\$75 / \$150

grilled seasonal veggie platter, pesto, mozzarella, fresh basil, balsamic glaze, flatbread, multigrain bread points, herbed olive oil

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