Pace University

Breakfast

Pace Yourself Breakfast
Tray of Mini Bagels, Mini Muffins and Mini Danish (2 Pieces Each)
Served with Butter, Cream Cheese and Preserves
$3.50 per guest
Add Coffee, Tea or Decaf For Only $1.00 more per guest

New York Breakfast
Assorted Muffins, Danish and Bagels (Please Specify Mini or Large)
Sliced Fresh Fruit
Assorted Bottled Juice
Coffee, Decaffeinated Coffee and Tea
$6.50 per guest

Healthy Choice
Cut Seasonal Fruit
Assorted Yogurt, Granola and Bottled Fruit Smoothies
Fresh Orange and Grapefruit Juice in Pitchers
Coffee, Decaffeinated Coffee and Tea
$7.75 per guest

Country Breakfast
Fresh Baked Croissants, Muffins and Scones (Please Specify Mini or Large)
Butter and Preserves
Assorted Bottled Juice
Coffee, Decaffeinated Coffee and Tea
$6.00 per guest

Study Breakfast
Egg Sandwiches on English Muffins or Fresh Baked Croissants
Hash Brown Potatoes (Bagels may be substituted)
Assorted Bottled Juice
Coffee, Decaffeinated Coffee and Tea
$6.50 per guest
Pace University

**Hot Breakfast Buffet**
- Scrambled Eggs
- Bacon or Sausage
- Home Fried Potatoes (Bagels May Be Substituted)
- Sliced Fresh Seasonal Fruit
- Assorted Bottled Juice
- Coffee, Decaffeinated Coffee and Tea
  
  $9.50 per guest

**The Graduate**
- Assorted Breakfast Pastries (Please Specify Mini or Large)
- Fresh Baked Bagels and Muffins (Please Specify Mini or Large)
- Butter, Cream Cheese and Preserves
- Mini Breakfast Quiche
- Bacon or Sausage
- Home Fried Potatoes
- Sliced Fresh Seasonal Fruit
- Fresh Squeezed Orange Juice and Grapefruit Juice in Pitchers
- Coffee, Decaffeinated Coffee and Tea
  
  $12.50 per guest

**The Brooklyn Bridge**
- Smoked Norwegian Salmon, Hard Boiled Egg, Tomato Capers, Bermuda Onions and Cream Cheese. Served with Fresh Bagels
  
  $7.95 per guest

**Omelet Station**
- Our team of trained chefs will create omelets to your guest’s specifications.
- Toppings include Broccoli, Tomato, Onions, Mushrooms, Peppers, Bacon, Cheddar and Swiss cheese.
- Accompanied by Bacon or Sausage and Hash Brown Potatoes
- Served with Mini Bagels, Danish and Croissants
- Butter, Cream Cheese and Fruit Preserves
- Fresh Squeezed Orange Juice and Grapefruit Juice in Pitchers
- Coffee, Decaffeinated Coffee and Tea
  
  $12.50 per guest

There is an additional charge of $100, per chef, per 50 guests for 2 hours
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**Crepe Station**
Assortment of Fresh Breakfast Crepes to include Eggs and Smoked Salmon, Wild Mushroom and Ham, and Fruit and Cheese. Accompanied by Apple Wood Bacon and Home Fried Potatoes Served with Mini Bagels, Danish and Croissants Butter, Cream Cheese and Fruit Preserves Fresh Squeezed Orange Juice and Grapefruit Juice in Pitchers Coffee, Decaffeinated Coffee and Tea $10.50 per guest Minimum of 15 guests

**French Toast and Stratas**
Thick Sliced Challah French Toast Stuffed with Choice of Banana, Apple, Cherry or Blueberry (Choice of Two) Breakfast Egg Stratas Choice of Spinach and Swiss, Bacon and Cheddar, or Mushroom and Fontina (Choice of two) Served with Mini Bagels, Muffins and Croissants Butter, Cream Cheese and Fruit Preserves Fresh Squeezed Orange Juice and Grapefruit Juice in Pitchers Coffee, Decaffeinated Coffee and Tea $11.50 per guest Minimum of 15 guests

**A La Carte Breakfast items**
Assorted Bagels with Butter and Cream Cheese $1.70 per guest Pastry Basket of Miniature Muffins, Danish and Scones $3.25 per guest Sliced Seasonal Fruit Platter $3.00 per guest Whole Fruit $.85 per guest Regular, Decaffeinated Coffee and Tea $1.50 per guest Fruit and Yogurt Parfaits $2.50 per guest Bottled Water $1.30 per guest Bottled Juices $1.30 per guest Coffee Service Refills $1.00 per guest
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Formal Plated Breakfast

Assorted Pastries and Croissants, Muffins, Bagels and Scones
Served with Butter, Cream Cheese and Preserves.
(Above items placed on dining tables)

First Course
(Choice of One)
Fresh Fruit Plate
Smoked Salmon Plate with Onion, Tomatoes, Capers and a Dill Sauce
(additional $2.00 per guest)
Smoked Trout Plate on Toast Points
(additional $2.00 per guest)
Half Grapefruit
Cinnamon Oatmeal with Golden Raisins

Main Course
(Choice of One)
Buttermilk Pancakes with Maple Syrup
Thick Sliced Challah French Toast with Banana Apple or Pear Stuffing
Seafood Quiche with Grilled Bacon and Bolognese potatoes
Scrambled Eggs with Country Sausage or Grilled Bacon and
Hash Browned Potatoes
Fresh Mozzarella and Prosciutto Frittata, served with Oven
Dried Tomatoes and Onions
Apple Wood Bacon and Cheddar Quiche served with Potatoes Lyonnaise
Toasted English Muffin with Smoked Salmon, Scrambled Eggs and
Hollandaise Sauce, accompanied by Hash Browned Potatoes
(Additional charge of $2.00)
Egg White Vegetable Omelet served with Tomatoes and Sliced Melon

All Services Include Coffee and Tea
$18.00 per guest
Price includes Service Staff, Linen, and China
Minimum of 15 guests
Pace University

Lunch

Lunch Express
A Variety of Sandwiches on Freshly Baked Breads, Rolls and Wraps
Served with a Tossed Salad or a Specialty salad of the Day
(Individual bags of Chips May be Substituted for Salad)
Sandwich selections include Roast Beef on Sourdough Bread, Turkey Wrap, Ham and Swiss on Rye, Tuna on Multi Grain and Chicken Breast on a Baguette
Vegetarian Selections available upon request
$7.50 per guest
(does not include beverage)

Midterm
A Variety of Sandwiches on Freshly Baked Breads, Rolls and Wraps
Served with Tossed Salad or Specialty Salad of the Day
Sandwich selections include Roast Beef on Sourdough Bread, Turkey Wrap, Ham and Swiss on Rye, Tuna on Multi Grain and Chicken Breast on a Baguette
Vegetarian Selections available upon request
Individual Bags of Chips
Assorted Sodas and Bottled Water
Platter of Cookies
$10.50 per guest

Boxed Lunches
Sandwich with an Individual Bag of Chips, Piece of Whole Fruit, a Cookie and an Assorted Soda or Bottled Water
$9.50 per guest

Sandwich Selection includes
Fresh Roast Turkey, Chipotle Mayonnaise and Cheddar on Multigrain bread
Sliced Roast Beef, Horseradish Mayonnaise and Fontina on Sourdough
Italian Hero
Grilled Chicken and Roasted Vegetable Wrap
Key West Tuna Wrap
Ham and Swiss on New York Rye with Stone Ground Mustard
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Gourmet Sandwich Luncheon
Platter of Gourmet Sandwiches
Served with Choice of Gourmet Salad
(Minimum of 8 People)

Sandwich Selection
(Choice of Three for 10 people or less, Choice of Four for 11 or more)
Thai Grilled Chicken Wrap with Ginger Vinaigrette
Fresh Mozzarella, Tomato and Basil on Rosemary Focaccia
Fresh Roast Turkey, Cheddar and Cranberry Chutney on Portuguese Roll
Grilled Portobello Mushrooms, Mesclun Mix and Herb Cheese on Multigrain Bread
Roast Beef, Swiss Cheese and Horseradish Sauce on Onion Pumpernickel Roll
Southwestern BBQ Chicken Wrap and Crunchy Cole Slaw
Ham, Brie Cheese and Baby Spinach on a Baguette
Hummus and Marinated Vegetable Wrap
Italian Style Tuna Salad with Olives, Roasted Red Peppers and
Herbed Vinaigrette on Sourdough
Grilled Chicken Club with Creole Mayonnaise on Ciabatta Bread

Gourmet Salad Selection
(Choice of One)
Classic Caesar Salad
House Green Salad
Mesclun Mix with Raspberry Vinaigrette
Pasta Salad with Sautéed Spinach and Feta
Cold Spicy Asian Noodles
Orzo with Fresh Citrus and Raisins
Thai Chicken and Rice Salad
Aegean Potato Salad with Roasted Garlic and Olives
Black Bean, Corn and Jícama Salad
Tuscan Bread Salad with Grape Tomatoes, Basil and Pine Nuts
Cucumber Tomato and Mint Salad
Mardi Gras Cole Slaw

Assorted Baked Cookies and Brownies
Soda, Coffee and Tea
$11.95 per guest
Call Your Hero
Fabulous Three-Foot Hero with Specialty Salad (Serves 12-15 guests)
Individual Bag of Chips
$38.00 per Hero Package
Add Assorted Soda, Bottled Water, and Cookies for $25.00
Choose From
American: Ham, Turkey, Roast Beef and American cheese
Italian: Ham, Salami, Turkey and Provolone with Vinaigrette Dressing
Vegetarian: Grilled Vegetables with or without cheese
Chicken Caesar: Grilled Herb Chicken Breast with Caesar Salad.
Salad Lunch
Fresh Chicken Caesar Salad with Parmesan Croutons
Served with Fusilli Pasta Salad with California Spinach
Fresh Mozzarella and Tomatoes, Platter of Roasted Vegetables,
Basket of Terra Chips, Sliced Cut Fruit
Platter of Cookies
Assorted Soda and Bottled Water
$10.95 per guest
President’s Buffet
(Cold Buffet)
Sliced Flank Steak with Horseradish Mayonnaise
Lemon Grilled Chicken on a Bed of Arugula
Pasta Primavera
Caesar Salad
Assorted Sodas and Bottled Water
Cookies and Brownies
$15.95 per guest
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Buffet Lunch
Includes a Salad, One, Two or Three Entrees
Served with Cookies and Brownies or Selection of Cake
Accompanied by Assorted Soda and Bottled Water
Minimum of 15 guests

Salads
(Choice of One)
Caesar Salad
Spinach Salad
Pasta Salad

Entrée Selection
Chicken Marsala
Chicken Florentine
Teriyaki Chicken over Rice
BBQ Chicken
Pasta a la Quattro Formaggio
Penne a La Vodka
Paella
Beef Bourguignon
Sliced Pork Loin
Oriental Spare Ribs
Sole Florentine
Fish and Chips

Entrée Selection
Chicken Piccata
Chicken With Mushroom Demi Glaze
Chicken Parmigiana
Country Style Fried Chicken with Biscuits
Lasagna
Linguine with Chicken and Peppers
Sliced Steak
Meatloaf
Cuban Pork with Mojo
Veal Parmigiana
Roast Salmon with Beurre Blanc

Sides
(Choice of Two)
String Beans Almondine
Cauliflower
Mashed Potatoes
Seasoned Fries

Sides
Ginger Carrots
Broccoli with Cheddar
Roast Potatoes
Rice Pilaf

Buffet with One Entrée $13.50 per guest
Buffet with Two Entrées $15.50 per guest
Buffet with Three Entrees $16.50 per guest
(Served on Plasticware)
Pace University
International Buffets
All International Buffets Require a Minimum of 15 guests.

**Far East Buffet**
General Tso’s Chicken, Mongolian Beef,
Fried Rice, Egg Roll, Lo Mein
Fried Dumplings
Served with Assorted Sodas and Bottled Water
$10.95 per guest

**Mexican Fiesta**
Taco Bar, Fresh Guacamole with Nachos, Spanish
Rice, Chicken Fajitas and All The Toppings
Served with Assorted Sodas and Bottled Water
$8.95 per guest

**Antipasto Lunch**
Platter of Italian Cold Cuts and Cheese, Grilled Vegetables
Roasted Red Peppers, Caesar Salad, Variety of Olives
Fresh Baked Garlic Knots and Cannoli
Served with Assorted Sodas and Bottled Water
$11.95 per guest

**Indian Luncheon**
Chicken Vindaloo (please specify hot or Mild) Vegetable Tikka Masala
Basmati Rice, Samosa, Grilled Flat Bread,
Served with Assorted Sodas and Bottled Water
$11.95 per guest

**Greek Wedding**
Spanakopita, Gyros, with Pita, Rice Pilaf, Chicken Souvlaki,
Greek Salad and Pita Bread.
Served with Assorted Sodas and Bottled Water
$10.95 per guest

**Pasta Al Forno**
Baked Tortellini with Alfredo Sauce and Pecorino Romano Cheese,
Baked Rigatoni with Grilled Chicken and Diced Tomato
Fresh Baked Garlic Bread Sticks, Caesar Salad
$9.95 per guest

**The Bowery**
Sliced Corned Beef or Pastrami, with Jewish Rye, Nathan’s hotdogs with buns
and all the Fixin’s, Knishes, Cole Slaw and Sour Garlic Pickles - $9.95 per guest

Pace University
Plated Lunch
Appetizer or Salad, Entrée and Dessert
Plated Lunches Require a Minimum of 15 guests.

Salad and Appetizer
(Choice of One)
Fresh Mozzarella and Tomato Salad with Balsamic Vinaigrette
Caesar Salad with Shaved Asiago and Herb Croutons
Iceberg Wedge with Blue Cheese Dressing and Beefsteak Tomatoes
Grilled Portobello Mushroom over Arugula Salad
Mesclun Greens with Walnuts, Orange Segments, Gorgonzola Cheese and Raspberry Vinaigrette
Baby California Spinach Salad with Warm Apple Wood Bacon Dressing

Entrée Selection
(Choice of One)
Sautéed Chicken Breast with Goat Cheese Stuffing $24.00 per guest
French Cut Chicken Breast with Mushroom Demi. $23.00 per guest
Herb Crusted Chicken Breast with Fruit Compote $23.00 per guest
Grilled Teriyaki Chicken Breast with Pineapple Fried Rice $22.00 per guest
Grilled Salmon with Ginger Beurre Blank $24.00 per guest
Cold Poached Salmon with Dill Sauce $23.00 per guest
Grilled Tuna Steak with Asian Ponzu Salad $26.00 per guest
Mushroom Crusted Sea bass $26.00 per guest
Sliced Filet of Beef with Port Wine Reduction $26.00 per guest
Stuffed Flank Steak with Asparagus and Fresh Mozzarella $24.00 per guest
Grilled Shrimp on Bed of Mesclun Greens with Champagne Vinaigrette $26.00 per guest
Asparagus and Mushroom Quiche $18.00 per guest

Choose from the Following Sides
(Choice of Two)
Wasabi Mashed Potatoes Oven Roasted Potatoes
Broccoli Grilled Asparagus
Sautéed Green Beans with Cashew Herb Polenta
Wild Rice Timbale Risotto Cakes
Parmesan Roasted Tomato Ratatouille
Sautéed California Spinach with Roasted Garlic

(continued on the next page)
Dessert Selection
(Choice of One)
Sorbet with Berry
Midnight Chocolate cake
Apple Strudel with Vanilla Bean Ice Cream
Lemon Tart
New York Cheese Cake
Assorted Cookies

All Lunches Accompanied by Fresh Baked Rolls and Butter,
Cold Beverage Service and Coffee or Tea.

All Luncheon pricing includes service staff, linen and china.
For Larger functions rental of china may be required and additional costs may be incurred.

Breaks and A La Cart Items
Assorted Fresh Baked Cookies (2 cookies) $1.50 per guest
Brownies and Blondies $1.75 per guest
Baskets of Potato Chips or Pretzels $1.00 per guest
Sliced Fruit Platter $3.00 per guest
Platter of Cheese and Crackers $3.75 per guest
Vegetable Crudités and dip $2.00 per guest
Spinach Dip with Nacho Chips $2.00 per guest
Corn Chips with Salsa and Guacamole $1.75 per guest
Hummus with Pita Chips $1.00 per guest
Can Soda $1.30 per guest
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BBQs

**Great American BBQ:**
Hamburgers with Fresh Buns
Hot Dogs With Sauerkraut and Buns
BBQ Chicken
Sliced Watermelon
Cole Slaw
Corn on the Cobb
Lemonade
Ice Tea
Fruit Punch
$11.95 per person

**International BBQ:**
Tandoori BBQ Chicken
Grilled Flat Breads
Korean Style BBQ Pork Ribs
Chili with Nachos
Thai Asian Noodle Salad
Asian Cole Slaw
Ice Tea
$11.95 per person

**State Fair:**
Sausage and Peppers on Club Rolls
Turkey Burgers
Kansas City Steak Sandwiches on Hero Rolls
Baked Potatoes with Butter and Sour Cream
Pasta Salad
Cole Slaw
Pitchers of Root Beer and Soda
$12.95 per person

All BBQ's include all necessary paper utensils, plates and cups, linen for buffet tables, staff to cook food and help clean up. Also includes all necessary condiments such as mustard mayonnaise and ketchup.
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Cocktail Reception

Hors D’oeuvres

Cold Selection
Avocado Salsa on Blue Corn Tortilla
House Cured Gravlax on Multigrain Bread with Dill Crème Fraîche
Tomato Bruschetta
Parmesan Filled Artichoke Hearts
Sun dried Tomato and Mozzarella Crostini
Tomato and Olive Salsa in herbed Tartlets
Spicy Tuna Rolls
Roast Beef on Herb Crisp
Pan Seared Tuna on Sourdough Crouton with Wasabi Avocado Relish
Finger Sandwiches
Asparagus Wrapped in Prosciutto
Tuna TarTar on Freshly Made Potato Chips

Hot Selections
Thai Spring Rolls
Argentine Beef Empanadas
Individual Spanakopita
Tempura Shrimp with Teriyaki Sauce
Sesame Chicken with Honey mustard Sauce
Corn and Lump Crab Cakes with Chipotle Mayonnaise
Reuben Tartlet
Chicken Satay with Peanut Dipping Sauce
Mushroom Duxelle
Mini Quiches
Pigs in Blankets
Sausage en Croûte
Corn and Lump Crab Cakes with Chipotle Mayonnaise
Miniature Chicken and Wild Mushroom Puffs
Vegetable Quesadilla
Shumai Fried or Steamed with Hoisin Sauce
Chicken Tikka Masala on Individual Nan
Shrimp Fritters with Hot Mustard Sauce
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One-Hour Reception
Choice of 6 Hors d’oeuvres (8 pieces per guest)
(Choice of 8 available for groups over 100)
for $12.95 per guest

$6.00 per guest for each additional hour
Price includes wait staff and all labor fees.
For functions under 40 guests there will be an additional
labor charge of $1.00 per guest if butler service is desired.

Dazzlers Stations

Display Cooking Stations
Marinated Duck with Hoisin Sauce served on a Chinese Pancake $9.00 per guest
Stir Fry Szechwan Beef and Asian Vegetables $8.00 per guest
Pasta Sautee Station with Choice of Pasta $8.00 per guest
Sushi Station $10.00 per guest
Smoked Salmon or House Cured Gravlax Display $9.00 per guest

Carving Station
(Choice of One)
Roasted Breast of Turkey with Cranberry Orange Compote $7.00 per guest
New York Strip Steak with Diane Sauce $9.00 per guest
Roasted Loin of Pork with Bourbon Glaze $8.00 per guest
Herb Crusted Filet of Beef $10.00 per guest
Whole Poached Salmon with Dill Cream Sauce $8.00 per guest

All Carving station include appropriate breads and condiments
Price Includes Chef to Slice Item.

Antipasto Display
Table display of Italian Sliced Meats, Fresh Mozzarella, Aged Provolone,
Pepperoncini, Roasted Red Peppers, Fresh Baked Italian Breads, an
Assortment of Olives and Marinated Grilled vegetables.
$10.00 per guest
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Plated Dinner Service
Appetizer or Salad, Entrées and Dessert
There is a minimum of 15 guests for each plated dinner

Appetizers and Salads
(Choice of One)
Individual Antipasto Platter
Mesclun Salad with Balsamic Vinaigrette
Fresh Melon Wrapped with Prosciutto
Baby Greens with Gorgonzola
Fresh Seasonal Fruit
Fresh Mozzarella and Tomatoes
Grilled Marinated Asparagus

Entrées
(Choice of One)
Fowl
Chicken Breast Stuffed with Mozzarella and Asparagus $32.00 per guest
Roasted Chicken Breast with Rosemary $28.00 per guest
Cornish Game Hen Stuffed with Sausage and Corn Bread Stuffing $32.00 per guest
French Cut Chicken Breast with Wild Mushrooms $31.00 per guest
Chicken Marsala $28.00 per guest

Meat
Braised Lamb Shank $35.00 per guest
Roast Shoulder of Veal with Stout Gravy $34.00 per guest
Pork Loin with Dried Fruit and Port Demi Glaze $32.00 per guest
Sliced Shell Steak with sautéed Mushroom $35.00 per guest
Mustard Crusted Rack of New Zealand Lamb $35.00 per guest

Seafood
Roasted Salmon with Coconut Thai Sauce or Dill Beurre Blanc $30.00 per guest
Grilled Halibut with Tomato and Olive Compote $32.00 per guest
Sole Florentine with Lemon Dill $30.00 per guest
Chilean Sea Bass with Lime Cream Sauce Market Price

(continued on the next page)
Vegetarian
Vegetable Lasagna $25.00 per guest
Grilled Portobello Mushrooms with Fresh Thyme $24.00 per guest
Sautéed pasta with asparagus and sage $24.00 per guest

Side Dishes
(Choice of Two)
Garlic Mashed Potatoes
Potato Rosti
Israeli Cous Cous with Wild Mushrooms and Raisins
Wild Rice
Rosemary Roasted Potatoes
Baby Carrots with Ginger
Basmati Rice with Peas and Almonds
Braised Spinach with Pine Nuts
English Peas with Creamed Pearl Onions
Szechwan Green Beans with Scallion
Blanched Broccoli with Candied Walnuts

Desserts
(Choice of One)
Chocolate Mousse in Chocolate Cup
Fresh Berries and Sabayon
Midnight Layer Cake
Fresh Apple Pie a la Mode
Fresh Fruit Tart
Tiramisu
Poached Pear with Ice Cream
Cheese Cake with Strawberry Coulis

All Dinners served with Fresh Baked Rolls and Butter, Cold Beverage Service, Coffee or Tea. All Prices include Linen, China and Service staff.
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Additional Charges

Linen Service
90 x 90 White or Colored Table Cloths $6.00 ea
White Banquet Table Cloths $6.00 ea
Large Round Table Cloths $7.00
Napkins $.50
Paper Table Cloths $3.00

China Service
There is a charge of $1.00 per person if china is required.
For large functions, rental of china may be required and an additional cost may be incurred by the guest.

Skirting
There a charge of $12.00 per table for skirting non-food tables.
There is no charge for skirts on buffet tables

Wait Staff
For Functions requiring wait staff, (where not included) there is a charge of $22.00 per wait staff member per hour.

Minimums
There is a Minimum of $50 for all Catering Deliveries.
Any Service Below $50 will be Charged a $15.00 Delivery Charge

Attendants/ Waiters
Please Note:
• Attendants are required for hot buffets more than 40 persons and for cold buffets that have a guest list of 75 or greater
• Attendants are required for all buffets that request china
• Waiters are required for all plated breakfast, luncheons and dinners
• Events that require staffing outside the normal operating hours may incur overtime or additional staffing fees:
  • Briarcliff-before 9 a.m. M-F, Before 11a.m. Weekends
  • Pleasantville-before 8 a.m. M-F before 11 a.m. weekends
  • New York - before 8 a.m. M-F, before 10 a.m. weekends
• Law School and Grad School - before 8 a.m. M-F, Sat before 8 a.m. or after 3 p.m. All day Sun
Phone Numbers
To Speak with a Food Service Professional For Catering or Menu Information please call:

New York: 212-346-1283
Pleasantville or Briarcliff: 914-773-3763
White Plains: 914-422-4119