

BREAKFAST BUFFET SELECTIONS

CONTINENTAL BREAKFAST	6.95
Assortment of Bagels, Muffins and Danish with Butter, Fruit Preserves and Cream Cheese Coffee, Decaf and Tea	
BREAKFAST NOSH	5.95
Bagel with Cream Cheese and Jam Tropicana 7oz. Orange Juice and Starbucks Coffee	
DELUXE BREAKFAST (minimum 10 people)	11.95
Assortment of Miniature Bagels, Muffins and Danish with Butter, Fruit Preserves, Cream Cheese, Smoked Norwegian Salmon with Capers, Onion and Chopped Egg Fresh Orange Juice Coffee, Decaf and Tea	
CONSCIOUS CUISINE BREAKFAST	9.95
Assortment of Low-fat Muffins with Fruit Preserves Low-fat Yogurt with Granola and Fresh Berries Sliced Seasonal Fruit Fresh Orange Juice Coffee, Decaf and Tea	
HOT BREAKFAST (minimum 15 people)	9.95
Fluffy Scrambled Eggs, Crispy Bacon or Sausage Patties Southern-style Home Fries and Buttery Biscuits With Fruit Freshly Orange Juice Coffee, Decaf and Tea	
Frittata Bar (minimum 15 people)	7.95
Choice of a Tomato, Onion, Bacon, Spinach and Potato or Seasonal Vegetables Freshly Orange Juice Coffee, Decaf and Tea	
A LA CARTE BREAKFAST SELECTIONS	
Bagel with Cream Cheese and Jam	1.95
Freshly Baked Danish	2.75
Gourmet Miniature Danish (2 pieces)	2.95
Freshly Baked Muffin	2.75
Gourmet Miniature Muffins (2 pieces)	2.95
Butter Croissant	2.75
Assorted Croissants	2.95
Assorted Miniature Croissants (2 pieces)	2.95
Assorted Scones	2.95
Juice Bar (minimum 25 people)	5.95
Select 5 from the following V-8 ~ Tomato ~ Cranberry ~ Grapefruit ~ Orange ~ Apple	

Tropicana (7oz)	1.25
Tropicana (16oz.)	1.75
Starbucks Coffee	2.25
Starbucks Regular and Decaffeinated Coffee or Tazo Tea	2.95
Hot Cocoa	1.50
Nutri-Grain Bar	1.50
Quaker Oats Granola Bar	1.50
Kellogg's Cereal Bowls	2.50

LUNCHEON SELECTIONS

SANDWICH BUFFETS

INTERNATIONAL SANDWICH SAMPLER	16.95
(minimum 8 people): ~ Also Available on Miniature Gourmet Breads ~ Prepared w/ Lettuce & Tomato ~ Gourmet Salad ~ Cold Beverage ~ Freshly Baked Cookie Platter ~ Smoked Turkey, Cheddar, Lettuce, Tomato and Honey Mustard on Multigrain Roll ~ Roasted Turkey Breast with Cranberry Chutney and Radicchio on Multigrain Roll ~ Grilled Chicken with Romaine Lettuce and Fresh Tomatoes on Ciabatta Bread ~ Roast Beef, Watercress and Muenster Cheese on Marble Rye ~ Vegetable Tuna with Romaine on a Flaky Croissant ~ Maple Ham and Brie with Dijon Mustard on Sourdough Roll ~ Black Forest Ham and Brie with Spicy Mustard on Flaky Croissant ~ Ham, Provolone, Salami, Roasted Peppers, Romaine and Tomato on Semolina Bread ~ Fresh Mozzarella and Balsamic-grilled Vegetables with Fresh Basil on Focaccia ~ Vine-ripened Tomato, Fresh Mozzarella and Basil on Focaccia ~ Maple-roasted Chicken Breast with Granny Smith Apple Slaw and Cranberry Chutney on Multigrain Roll ~ Smoke Salmon with Dill Cream Cheese, Red Onion and Cucumber on Pumpernickel Bread ~ Apple Wood-smoked Beef Tenderloin w/ Boursin Cheese and Watercress served on Brioche 4.00 additional	

GOURMET SALADS SELECTIONS	5.95
Baby Spinach and Mushroom Salad with Crispy Bacon, Citrus Segments and Honey Mustard Dressing ~ Goat Cheese on Mesclun Greens with Roasted Red Pepper Vinaigrette ~ Roasted Red Beets with Caramelized Ginger & Mint Dressing on Baby Field Greens ~ Farfalle Pasta and Fresh Vegetables tossed in Fresh Herb Vinaigrette ~ Cucumber and Red Onion Accompanied with Drizzled Fresh Dill Vinaigrette ~ Hearts of Romaine with Grape Tomatoes and Basil Vinaigrette ~ Red Potato Salad with Sour Cream and Chives ~ Grilled Vegetable Terrine with Baby Frisee Lettuce, Balsamic Glaze & Roasted Tomato Oil. Minimum 12 Orders	

SANDWICHES Individual:	5.95
Roast Breast of Turkey ~ Roast Beef ~ Grilled Chicken ~ Ham and Swiss or American Cheese ~ Tuna Salad ~ Chicken Salad ~ Grilled Marinated Seasonal Vegetables On Assorted Fresh Baked Rolls and Breads Sandwich with Chips and 20 oz. Soda 7.95 Sandwich with Salad and 20 oz. Soda 9.95	

DELI PLATTER: Select 3 from the following:	10.95
<i>(minimum 10 people)</i> Breast of Turkey ~ Roast Beef ~ Ham ~ Tuna Salad Chicken Salad or Salami With Swiss & American Cheese and Cole Slaw Fresh Baked Cookies and Assorted Soda or Spring Water Accompanied by Fresh Baked Rolls	

HERO BY THE FOOT price per foot:	14.95
3 Foot Hero 10-15 people ~ All Hero's include: Lettuce, Tomatoes American Club ~ Turkey Breast, Ham and Cheese ~ Tuna Salad or Create Your Own Hero the Way you like it	

WRAPS Individual:	6.95
Grilled Chicken Caesar ~ Roast Breast of Turkey ~ Roast Beef ~ Ham and Swiss or American Cheese ~ Tuna Salad ~ Chicken Salad ~ Grilled Marinated Seasonal Vegetables Rolled in assorted flour and flavored wraps Wrap with Chips and 20 oz. Soda 8.95 Wrap with Salad and 20 oz. Soda 10.95	

BOXED LUNCHEONS

BOX LUNCH DELUXE choice of:	10.25
Roast Breast of Turkey ~ Roast Beef ~ Ham and Swiss or American Cheese ~ Tuna Salad ~ Chicken Salad Prepared with Lettuce and Tomato on a Kaiser Roll ~ Whole Fruit ~ Freshly Baked Brownie ~ 20 oz. Soda	

BOX LUNCH choice of:	8.25
Roast Breast of Turkey ~ Roast Beef ~ Ham and Swiss or American Cheese ~ Tuna Salad ~ Chicken Salad Prepared with Lettuce and Tomato on a Kaiser Roll ~ Fun Cookies ~ Canned Soda	

BUFFET LUNCHEONS

HOT BUFFET	
Choice of 1 entrée (minimum 10 ppl) \$16.95 or 2 Entrée's (minimum 15 ppl) \$21.95 Served with Vegetable and Starch of the day ; Green Salad, Cold Beverages and Dinner Rolls Chicken Marasala ~ Chicken Piccata ~ Penne a la Vodka with Chicken ~ BBQ Chicken ~ Chicken Parmigiana ~ Sesame Chicken ~ Beef and Broccoli ~ Sausage and Peppers ~ Pepper Steak ~ Baked Ziti ~ Eggplant Parmigiana Classic or Vegetable Lasagna	

VEGETARIAN SELECTIONS

Grilled Vegetable Wrap	6.95
Couscous Salad with Roasted Vegetables	5.25
Garden Burger on Multi Grain Roll with Mixed Greens And Balsamic Dressing	5.25
Grilled Vegetable Salad with Mixed Greens and Balsamic Dressing	5.25

BRICK OVEN PIZZA

Cheese Pizza Pie	9.50
Cheese Pizza Pie with Topping	11.50

AFTERNOON SERVICES

Afternoon Tea (Minimum 10 ppl) Choose from 3 of the following; Cucumber & Garlic Mayo Egg Salad Breast of Turkey with Cranberry Mayo Chopped Shrimp with Seasoned Mayo Thinly Sliced Avocado with Honey Mustard Goat Cheese and Watercress Smoked Salmon and Dill Cream Cheese with sliced fruit, petit fours and assorted Herbal Teas.	9.95
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International Cheese & Fruit Platter An Assortment of Four Selected Imported and Domestic Cheeses, Garnished with Fresh Fruit & Assorted Crackers and Flatbreads	5.95
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Domestic Cheese & Fruit Platter Cubed Swiss and Cheddar Cheeses, Garnished with Fresh Fruit & Assorted Crackers and Flatbreads	4.25
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A LA CARTE SNACKS

Freshly Baked David's Cookies	1.50
Potato Chips	1.00
David's Cookies and Brownies	2.95
Petit Fours	3.95
Sliced Seasonal Fruit	3.25

BEVERAGE SELECTIONS

Energy Drinks	3.95
POM Wonderful Juice	4.50
POM Tea	4.50
20 oz. Bottled Soda	1.50
Snapple	1.50
Bottled Water	1.25

Welcome to the Pratt Catering Services

On behalf of CulinArt, I'm excited to introduce our catering services. Enclosed in this guide are standard catering menu options that we offer. Please feel free to discuss any needs you may have that are not addressed within – with enough notice, we are able to accommodate almost any request. I look forward to close collaboration to tailor a menu that distinctively complements your meeting, conference or event. You may call me at 718.636.3477 or 3483

Thank you.

Barry

Barry Santiago

Catering Manager

CulinArt, Inc.

Guide to Ordering – in Brief

- When placing an order, please include all pertinent billing information, the function start time, desired set-up and pick-up times, the floor and room number, and contact name, phone and e-mail address. Accountability for the order will lie with the person placing the order.
- Our objective is to accommodate your needs. Therefore, to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. We will make every effort to satisfy your dining service needs with reasonable notice.
- A completed Catering Services Request Form, including detailed event cost breakdown, will be forwarded to you for confirmation purposes.
- On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.
- Any orders cancelled 24 hours or more prior to specified set-up time will receive no cancellation charge. Orders cancelled within 24 hours of specified set-up time will be billed according to a cancellation charge of 50% of total event cost.
- Labor (such as wait staff, chef, carver or bartender) and specialty equipment rentals will be charged separately. Please contact the catering department for detailed pricing.
- These are suggestions; please consult our Catering Manager for more menu selections.
- Final pricing based on food choices and number of people.
- We will gladly accommodate vegetarian or vegan requests.
- All prices listed are per person.

CulinArt

175 Sunnyside Boulevard
Plainview, NY 11803

Pratt

Catering Guide