The City College of New York

CATERING MENUS

Centerplate
WELCOME TO THE CITY COLLEGE OF NEW YORK

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at The City College of New York. Our style is collaborative, and our New York team is delighted to work with you to ensure your experience here is smooth, successful and enjoyable. We are committed to delivering the finest foods, amenities, and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for each of our guests.

Whether hosting a reception, supplying convenient meals for your team, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today.

Centerplate
160 Convent Ave
New York, NY 10031
NAC Building, 2nd Flr
P: 917-407-3300
O: 212-650-7203
E: sharmon@ccny.cuny.com
CONTENTS PAGE

Á la Carte ............................................................................................................................................. 4-6
Boxed Lunches ..................................................................................................................................... 7
Break Packages ..................................................................................................................................... 8
Sandwich/Wrap Platters ......................................................................................................................... 9
Salad Platters .......................................................................................................................................... 10
Breakfast .............................................................................................................................................. 11-13
Lunch Buffets ....................................................................................................................................... 14-15
Hors D’oeuvres ..................................................................................................................................... 16
Dinner Buffets ....................................................................................................................................... 17-18
Beer & Wine .......................................................................................................................................... 19
General Information .............................................................................................................................. 20-23
À LA CARTE

À LA CARTE BREAKFAST
Prices per dozen (12)

MUFFINS (1.33 per person) 16
LARGE DANISHES (1.45 per person) 17.5
PLAIN, ALMOND CHOCOLATE CROISSANTS (1.33 per person) 16
LARGE ASSORTED DONUTS (.83 per person) 10
LARGE ASSORTED BAGELS (.42 per person)
Served with cream cheese, butter & fruit preserves 5

À LA CARTE BAKERY FRESH ITEMS
Prices per dozen (12)

ASSORTED FRESHLY BAKED COOKIES (1.29 per person) 15.5
Chocolate chip, peanut butter & oatmeal raisin

BROWNIES (1.40 per person) 16.75
BLONDIES (1.40 per person) 16.75
À LA CARTE

Prices are listed per guest.

À LA CARTE BEVERAGES

PEPSI, 20 OZ BOTTLE 1.75
Pepsi, Diet Pepsi, Mist Twist, Ginger Ale and Club Soda

TROPICANA JUICE 2
Orange, Apple and Cranberry

AQUAFINA WATER, 16.9 OZ 1.75
4 OZ BOTTLE 1

LEMON SPA WATER 18 per gallon
$15 per three (3) gallons
Serves approximately 55 guests.
Selections include: Pineapple-Orange, Mint, Lime, Lemon

PITCHERS OF ASSORTED PEPSI PRODUCTS (32 OZ.) 15
Choice of:
Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale,
Sunkist Orange Soda, Moutain Dew

COFFEE, DECAF COFFEE 13.5 per gallon
AND HOT TEA
One (1) gallon serves approximately 15 guests.
Includes creamer, cups, napkins, stirrers and sugar with 8 oz. cups.

À LA CARTE FRESH

 VEGETABLE CRUDITES 5
 SLICED FRUIT PLATTER 6

À LA CARTE SNACKS

Prices are listed per 12 guests

CHIPS AND DIP (1.75 per person) 21
CHIPS AND SALSA (1.88 per person) 22.5
PITA AND HUMMUS (2 per person) 24
SPINACH AND ARTICHOKE DIP (2.41 per person) 35
### À LA CARTE HOT ENTREES
Prices are listed per 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>HAMBURGER (4oz Burger)</td>
<td>45</td>
</tr>
<tr>
<td>HOT DOGS (2.50 per person)</td>
<td>30</td>
</tr>
<tr>
<td>BEEF SLIDERS (1.5oz Burger)</td>
<td>35</td>
</tr>
<tr>
<td>CHICKEN SLIDERS (2.92 per person)</td>
<td>35</td>
</tr>
<tr>
<td>HOT VEGGIE SLIDERS (1.5oz veggie)</td>
<td>30</td>
</tr>
<tr>
<td>BBQ CHICKEN (2.50 per person)</td>
<td>30</td>
</tr>
<tr>
<td>CHICKEN FAJITAS (4.50 per person)</td>
<td>54</td>
</tr>
<tr>
<td>CHICKEN PARMIGIANA (3.42 per person)</td>
<td>41</td>
</tr>
<tr>
<td>STIR FRY CHICKEN (3.42 per person)</td>
<td>41</td>
</tr>
<tr>
<td>STEAK FAJITAS (4.50 per person)</td>
<td>54</td>
</tr>
<tr>
<td>STEAK TIPS IN GRAVY (4.75 per person)</td>
<td>57</td>
</tr>
</tbody>
</table>

### À LA CARTE HOT ENTREE SIDES
Prices are listed per 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLESLAW (3oz portion)</td>
<td>12</td>
</tr>
<tr>
<td>POTATO SALAD (3oz portion)</td>
<td>12</td>
</tr>
<tr>
<td>MACARONI SALAD (3oz portion)</td>
<td>12</td>
</tr>
<tr>
<td>MAC AND CHEESE (3oz portion) (2 per person)</td>
<td>18</td>
</tr>
<tr>
<td>WHITE RICE (3oz portion)</td>
<td>12</td>
</tr>
<tr>
<td>YELLOW RICE (3oz portion) (1.17 per person)</td>
<td>14</td>
</tr>
</tbody>
</table>

### À LA CARTE BUILD YOUR OWN PIZZA
Pizza's are Available by Whole Pie Only, Eight (8) Slices

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (per slice)</th>
</tr>
</thead>
<tbody>
<tr>
<td>LARGE CHEESE PIZZA (2.25 a slice)</td>
<td>18</td>
</tr>
<tr>
<td>LARGE GLUTEN FREE CHEESE PIZZA (3 a slice)</td>
<td>24</td>
</tr>
</tbody>
</table>

**ADDITIONAL TOPPINGS**
Sausage, peppers, onions, chicken, eggplant, olives, jalapeños, pepperoni, mushrooms
BOXED LUNCH

Prices listed are per boxed lunch. Minimum of 12 guests.

All box lunches include soda or water, a freshly baked cookie and one (1) from the following: individual bag of chips, macaroni salad or potato salad

THE BEAVER SANDWICH BOXED LUNCH

(Selection of deli-catesen sandwiches, served with lettuce & tomato)
- Turkey and Havarti cheese on multi-grain roll
- Roast beef and New York cheddar cheese on kaiser roll
- Ham and Swiss cheese on boustier bread
- Tomato, fresh mozzarella, arugula and pesto on bousquet

13

HARLEM WRAP BOXED LUNCH

(Selection of gourmet wraps, served with lettuce & tomato)
- Roast beef with new york cheddar, spring mix and horseradish mayo in whole wheat wrap
- Roasted turkey with pesto in a spinach wrap
- Chicken Caesar salad in a sun-dried tomato wrap
- Grilled vegetables, garbanzo beans, feta, cucumber and olive tapenade in a whole wheat wrap

13
BREAK SERVICE

Prices are listed per guest.

POWER UP BREAK 7.25
Nature Valley and Nutri-Grain bars, bananas, apples and oranges. Freshly brewed coffee, decaffeinated coffee and assorted Tazo tea

BALLPARK BREAK 7.25
Jumbo soft pretzels with mustard, Sabrett hot dogs with condiments

SOUTH OF THE BORDER 8
Tortilla chips, nacho cheese sauce, guacamole, red salsa and sour cream

NY FRUIT AND CHEESE 8
Local Farmstead and artisan cheese, gourmet crackers and bread, fresh seasonal fruit
CHILLED SANDWICH PLATTERS

Prices listed are per person. Minimum of 12 guests.

All sandwich and wrap platters come included. Select one (1) from the following: individual bag of chips, macaroni salad OR potato salad.

GOURMET WRAP PLATTER
(Choose any combinations below. Served with lettuce, tomato, condiments and potato chips)
Serves approx. 6 pin wheels per guest. Two (2) wraps per guest)
• Chicken breast and pepper jack cheese
• Turkey and New York Cheddar cheese
• Traditional tuna salad
• Black bean, romaine and roasted vegetables

GOURMET SANDWICH PLATTER
(Choose any combinations below. Served on artisan breads with lettuce & tomato, condiments and potato chips. Two (2) sandwiches per guest)
• Roast beef and New York cheddar cheese
• Grilled chicken and Havarti cheese
• Oven roasted turkey and Swiss cheese
• Italian submarines with garlic aioli
• Solid white albacore tuna salad

NEW YORK PLATTER
(A selection of premium sandwiches on seedless rye to include the below)
• Shaved corned beef
• Roast turkey and New York cheddar with lemon-tabasco slaw
• Pastrami and Swiss with sauerkraut
• Potato salad, kasher pickles, tomatoes, crisp lettuce, deli mustard, mayonnaise and Russian dressing
SALAD PLATTERS

Price per person minimum of 12 guests. Choose two (2) from the selections below.

GARDEN SALAD 5.5
Crisp vegetables, served with ranch dressing

CLASSIC CAESAR SALAD 5.5
Parmesan cheese, herb croutons. Served with Caesar dressing

GREEK SALAD 6
Peppers, onions, tomatoes, cucumbers, olives and feta cheese. Served with oregano vinaigrette
CONTINENTAL BREAKFAST

Minimum of 12 guests. Prices listed are per guest.
All continental breakfasts are served with Orange Juice and Apple Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.

THE 1 TRAIN CONTINENTAL 8.5
Assorted Muffins, Danish, Bagels
Served with Butter, Cream Cheese and Preserves

CONVENT STREET CONTINENTAL 13
Assorted Bagels Served with Butter, Cream Cheese and Preserves, Muffins and Freshly Sliced Fruit Platter

ENHANCE YOUR CONTINENTAL BREAKFAST WITH ADD-ONS

Minimum of 12 guests. Prices listed are per guest.

STUFFED BUTTERMILK BISCUIT SANDWICH 5.95
Fluffy scrambled eggs, breakfast sausage and NY cheddar cheese on a buttermilk biscuit

ENGLISH MUFFIN BREAKFAST SANDWICH 5.95
Farm fresh scrambled eggs, smoked bacon and NY cheddar cheese on an english muffin

BREAKFAST BURRITO 6.5
Scrambled eggs, diced potatoes, breakfast sausage and NY Cheddar wrapped in a flour tortilla, served with salsa

CHEESE BLINTZES 5
Served warm with seasonal fresh berry compote
HOT BREAKFAST BUFFET

Minimum of 12 guests. Prices listed are per guest.
All breakfast buffets are served with locally baked muffins, breakfast bread and danish with butter and preserves, freshly brewed coffee, decaffeinated coffee and herbal teas.

BENNY’S BREAKFAST DELIGHT  9
Fluffy scrambled eggs, hash browns, with your choice of bacon, turkey bacon or sausage. Served with 12 oz freshly squeezed orange juice.

HARLEM BREAKFAST  13.75
Fluffy scrambled eggs, home fried potatoes with peppers and onions. Breakfast sausage and smoked bacon. All natural orange and cranberry juice. Assorted bagels with butter, cream cheese and preserves.

THE GREAT HALL BREAKFAST  19.75
Fresh seasonal fruits. Scrambled eggs, French toast with warm maple syrup and butter. Home fried potatoes with pepper and onions. Breakfast sausage. Assorted bagels with butter, cream cheese and preserves. Orange and cranberry juice.

ENHANCE YOUR BREAKFAST

EGG AND OMELET STATION  10.75
Farm fresh whole eggs and egg whites, cooked to order by our culinary professionals. Toppings include: ham, bacon, NY cheddar, feta cheese, onions, peppers, spinach and tomatoes.

BUTTERMILK PANCAKE STATION  9
Light buttermilk pancakes served with berries, sweet whipped butter and New York maple syrup.

Requires uniformed chef - $1.50 for the first four (4) hours
PLATED BREAKFAST

Prices listed are per guest. Minimum of 12 guests.

All plated breakfasts are served with fresh fruit cups, freshly baked muffins and danishes, butter, preserves, orange juice, freshly brewed coffee, decaffeinated coffee and herbal teas.

THE CENTRAL PARK BREAKFAST 13.75
Fluffy scrambled eggs, Apple wood smoked bacon and crispy hash browns

THE NAC BREAKFAST 17.25
Vegetarian frittata, roasted vegetables and home fried potatoes with peppers and onions

GRAND CENTRAL BREAKFAST 16
Thick sliced French toast with maple syrup and strawberry compotes, farm fresh scrambled eggs and sage pork sausage

Requires a uniformed attendant fee - $125 for first four (4) hours
BUFFETS

Prices are listed per guest.

THE APOLLO 27.5

- Mixed green salad with tomatoes, carrots, cucumbers, celery and olives
- Ranch and balsamic vinaigrette dressings
- Creamy coleslaw and macaroni salad
- Grilled Pay Lafreda's hamburgers and Sabrett hot dogs
- Lettuce, tomato, red onions and pickles
- Swiss, New York cheddar and havarti cheeses
- Traditional condiments
- Martin's potato rolls and hot dog buns
- Potato chips
- Sliced watermelon
- Apple pie with whipped cream

ASIAN INSPIRATION 29.75

- Chilled sesame noodle salad with lo mein
  Noodles, roasted peanuts and chillies
- Pickled vegetable salad with daikon, cucumbers, snow peas, carrots and tossed with seasoned rice vinegar
- Chicken lettuce cups with water chestnuts, shiitake mushrooms and ginger-hoisin glaze
- Traditional Chinese beef with broccoli and sesame sauce
- Stir fried green beans in garlic sauce
  Steamed jasmine rice
- Fresh sliced oranges and pineapple
- Fortune cookies
BUFFETS
(CONTINUED)

Prices are listed per guest.

FIESTA PACKAGE 27.5

- Yucatan salad with romaine, red cabbage pepitas, queso fresco and jalapeño-agave vinaigrette
- Black bean salad with fresh radishes, green onions and cilantro
- Pork carnitas simmered with orange, onions and scallions
- Chicken fajitas grilled with peppers and onions, accompanied by cheddar and jack cheeses, Pico de Gallo, sour cream, guacamole and soft flour tortillas,
- Cream corn with poblano peppers
- Spanish-style green rice
- Tres leches cake
- Mexican cinnamon sugar cookies

THE ITALIAN CONNECTION 28.5

- Caprese salad with Bocconcini mozzarella, fresh tomatoes and basil drizzled with cold pressed extra virgin olive oil
- Baby arugula, red onions, roasted tomatoes and shaved parmesan with red wine vinaigrette
- Pasta boscagliola with Italian chicken sausage, wild mushrooms, leeks and cream sauce
- Porcini braised short rib
- Chicken Milanese
- Zucchini baked with Italian bread crumbs and parmesan cheese
- Rustic Italian rolls
- Amaretto Cake
- Gourmet Italian cookies

LITTLE ITALY 32

- Classic Caesar salad with crisp romaine lettuce, parmesan cheese and herb croutons. Traditional Caesar dressing
- Chicken Parmesan baked with marinara sauce and mozzarella cheese
- Penne pasta tossed with pomodoro sauce
- Sautéed fresh broccoli
- Authentic tiramisu
- Petite cannoli
HORS D’OEUVRES

25 Pieces Per Order. Minimum of 12 guests.

HOT
Ratatouille Goat Cheese Triangle (2.6 per piece) 65
Three Mushroom Phyllo Triangle (2.8 per piece) 70
Gruyere Leek Tart (2.4 per piece) 60
Black Bean Cheese Quesadilla (2.16 per piece) 54
Chicken Teriyaki Pot Stickers (1.64 per piece) 41
Mini Crab Cake (1.4 per piece) 30
Sesame Chicken Skewers (2 per piece) 70
Chicken Quesadilla (1.06 per piece) 47
Vegetable Spring Roll (2.4 per piece) 60
Mozzarella Sticks with Marinara (1.4 per piece) 35
Swedish Meatballs in Gravy (1.2 per piece) 30
Pigs in a Blanket (2.92 per piece) 35
Potato Skins with Sour Cream 30
Boneless Wings (2.5 per piece) 30
(Hot or BBQ)
Blue Cheese or Ranch Dip

COLD
Tomato Bruschetta Display (2.5 per piece) 30
Nacho Station (2.91 per piece) 35
Hummus with Roasted Red Pepper
On a Toasted Pita Crisp (3.42 per piece) 41
Fresh Mozzarella and Grape
Tomato Skewer (3.42 per piece) 41
CREATE YOUR OWN HOT BUFFET

Prices listed are per person. 12 person Minimum. Select 2 Entrees & 3 Accompaniments From the Selections Below.

HERBED CHICKEN 12.5
Sautéed chicken breast with mushrooms and roasted shallots

BEEF FLANK STEAK 13.75
Grilled flank steak with a roasted poblano demi

GRILLED ATLANTIC SALMON 15
Grilled Atlantic Salmon with a citrus cream sauce

STUFFED SOLE 15
Stuffed Sole with a lemon caper sauce

VEGETABLE MEDITERRANEAN PURSE 15
Fresh seasonal vegetables baked in a crisp dough with a red pepper sauce

SLICED PORK TENDERLOIN 11.5
Pork tenderloin in an apple cider and orange reduction
ACCOMPANIMENTS

Select three (3) options from the following list.

MASHED YUKON GOLD POTATOES
WILD RICE PILAF
ROASTED ROSEMARY RED POTATOES
HARICOT VERTS AND BABY CARROTS
GRILLED ASPARAGUS
STEAMED BROCCOLI
PENNE IN POMODORO
RIGATONI ALFREDO

Requires a uniformed attendant fee - $125 for first four (4) hours
BEER AND WINE

All alcoholic services must be accompanied by a licensed certified Centerplate Bartender at a rate of $130 for (4) hour minimum.

WINE SELECTIONS 30 PER BOTTLE
Chardonnay
Cabernet Sauvignon
White Zinfandel
Pinto Grigio
Merlot

BEER SELECTIONS

DOMESTIC
Bud Light 6
Coors Light
Budweiser

IMPORTED 7
Heinken, Corona
Stella Artois
Amstel Light

OPEN BAR 12 PER PERSON PER HOUR
Includes Beer, Wine and Soda

Minimum of 25 guests
First Hour: $13 per person
Second Hour: $12 per person
Third Hour: $11 per person
GENERAL INFORMATION

POLICIES AND SERVICES

Exclusivity:
Centerplate maintains the exclusive right to provide all food & beverage at The City College of New York.

Food & Beverage Pricing:
A good faith estimate of food & beverage prices will be provided upon request, up to 45 days in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.
All menu prices listed are subject to change without notice.

Menu Selection:
Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manage, together with the Executive Chef, will be happy to design menus to suit your special occasion.

Contracts:
In order to execute your event, a signed copy of the Banquet Contract & Banquet Event Order (BEO) must be returned to Centerplate prior to any services being provided. The Signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Payment Policy:
The balance is required to be paid in full 30 days after rendered service. Open balances after the 30 days will be subject to a monthly interest rate of 1.5%. Please provide a credit card or check as the payment methods.

Linen Service:
Centerplate provides plastic in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty cloth linens or linens required for meeting functions for events without food and/or beverage service. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.
GENERAL INFORMATION
POLICIES AND SERVICES...CONTINUED

Holiday Service:
There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holiday: New Year’s Eve and Day, Martin Luther King Jr. Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, & Christmas Day. At the time of booking event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Delayed or Extended Service:
On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

Service Times:
In the event that the service period exceeds the above time frame, an additional labor charge of $25.00 per hour per wait staff will be applied. Should your event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

Supplemental Staffing Fees:
Unless indicated otherwise, charges for the staffing of your function are included in the contract. Please note that a (4) hour minimum, per staff member applies. Rates are between 6:00AM and 6:00PM. Your catering sales manager will quote rates for events before 6:00AM and after 6:00PM.
Uniformed Attendant - $125.00 per four hours per attendant
Uniformed Bartender - $130.00 per four hours per bartender Uniformed Chef - $120.00 per four hours per chef

Sustainability:
Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Centerplate partners with community based organizations to minimize the waste of leftover items that provide for New York’s underserved. Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

GENERAL INFORMATION
POLICIES AND SERVICES

Alcoholic Beverage Guidelines:
Please ask your Catering Sales Manager.

Cancellation Policy:
For cancellation of contracted services less than one (1) week prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit the 100% deposit.

Guarantees:
The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the “Guaranteed Attendance”). There may be applicable charges for events with minimal attendance based on the service selected. If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO’s, and such estimated attendance shall be deemed to be the Guaranteed Attendance. Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).
OUR PROMISE TO YOU

MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered.
Thank you for giving us the opportunity to be a part of your next favorite story.