



CARVED + CRAFTED

catering

Events Menu

Welcome

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Carved + Crafted by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location—on or off campus.

We'll work with you to create a custom catering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to Carved + Crafted by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Carved + Crafted by Chartwells at St. John's University

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Dineoncampus.com/stjohns



The Morning Start

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)
Seasonal fresh fruit display (Cals: 60)
Regular and decaf coffee and assorted hot teas (Cals:0)
Orange juice (Cals:120)

8.60 per person

Energy Breakfast

Egg white scramble with potato, spinach and tomato (Cals:240)
Avocado toast (Cals:230-270)
Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

13.40 per person

Traditional Breakfast

Cinnamon French toast or buttermilk pancakes (Cals: 170-240)
Scrambled eggs (Cals: 190)
Bacon, pork sausage or turkey sausage (Cals: 45-70)
Seasoned breakfast potatoes (Cals: 120)
Seasonal fresh fruit display (Cals: 60)
Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

15.95 per person





Build Your Own Breakfast Salad

Choice of Greens:	Toppings:	Proteins:	Dressings:
Kale (Cals: 35)	Tomato (Cals: 10)	Poached Egg (Cals: 60)	Everything Bagel Spice (Cals: 20)
Arugula (Cals: 0)	Red Onion (Cals: 5)	Egg White (Cals: 60)	Tarragon Lemon (Cals: 15)
Baby Spinach (Cals: 0)	Cheddar (Cals: 30)	Thick Cut Bacon (Cals: 45)	Buttermilk Ranch (Cals: 50)
	Swiss (Cals: 25)	Marinated Soy Bean (Cals: 150)	
	Bell Pepper (Cals: 5)		
	Roast Mushroom (Cals: 70)		
	Sweet Potato (Cals: 50)		
	Peas (Cals: 30)		
	Asparagus (Cals: 20)		
	Avocado (Cals: 60)		

15.15 per person

Toast Bar

Breads:	Spreads:	Toppings:	Crispy Toppers:
Artisan Sourdough (Cals: 130)	Za'tar Spiced Chick Pea Hummus (Cals: 80)	Pickled Red Onion (Cals: 10)	Crispy Prosciutto (Cals: 25)
Rye (Cals: 110)	White Bean Hummus (Cals: 130)	Pickled Radish (Cals: 35)	Toasted Cashews (Cals: 40)
Tuscan Breads (Cals: 75)	Mushroom Ragout (Cals: 40)	Roast Eggplant (Cals: 25)	Chia Seeds (Cals: 25)
	Avocado (Cals: 90)	Roast Cherry Tomato (Cals: 50)	Sunflower Seeds (Cals: 45)
		Roast Carrot (Cals: 40)	
		Marinated Artichoke (Cals: 25)	
		Marinated Cucumber (Cals: 25)	
		Arugula (Cals: 0)	
		Fresh Mozzarella (Cals: 90)	

15.50 per person

Breakfast Bowls Choose 2

Creamy Almond Overnight Oats: Rolled oats with Greek yogurt, coconut milk, almonds, chia seed, and agave with toasted almonds and seasonal fresh fruit (Cals: 540)

Farro with pickled carrot and poached egg (Cals: 400)

Hard boiled egg, stone ground grits, tender maple belly, blistered tomato, pickled Serrano chile (Cals: 560)

Poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, toasted almond, scallions, onion chutney (Cals: 710)

Farrotto with bacon, scallions and roasted root vegetables (Cals: 350)

Wheatberry porridge and garlicky greens (Cals: 560)

11.00 per person

À la Carte



Assorted bagels and spreads (Cals: 240-340)

3.55 per person

Freshly-baked croissants (Cals: 350)

3.75 per person

Assorted Danish (Cals: 270-390)

3.75 per person

Assorted freshly baked muffins (Cals: 140-420)

3.75 per person

Yogurt parfait with fresh berries and granola (Cals: 250)

3.50 per person

Overnight oats (min 10 ppl) (Cals: 300-540)

3.25 per person

Avocado toast (Cals: 230-270)

3.75 per person

Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)

3.75 per person

Seasonal fresh fruit display (Cals: 60)

4.25 per person

Artisan charcuterie & cheese board (Cals: 210)

6.95 per person

Ham & Swiss cheese quiche (Cals: 390)

3.25 per person

Greek yogurt (Cals: 70-90)

3.50 per person

Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)

3.25 per person

Hardboiled hen eggs (Cals: 70)

1.50 per person

Ancient grain oatmeal (min 10 ppl)

3.25 per person

New York smoked salmon platter (min 10 ppl) (Cals: 70)

8.25 per person



All Sandwiches can be made on
Croissant, Buttermilk Biscuit, Wrap or English Muffin

Bacon and cage-free egg on a fresh English muffin
(Cals: 350)

4.75 per person

Cage-free egg and cheese on a fresh English muffin
(Cals: 280)

3.75 per person

Fried chicken on a buttermilk biscuit (Cals: 560)

4.75 per person

Tomato and cage-free egg on a whole wheat wrap
(Cals: 570)

3.75 per person

Cage-free egg and bacon on a croissant (Cals: 390)

4.75 per person

Sliced brisket, cage free fried egg & gouda, frisee,
blistered tomato on croissant (Cals: 710)

6.15 per person

Hot ham and cheese on an buttermilk biscuit
(Cals: 510)

4.75 per person

*Hand-Crafted
Egg Sandwiches*

Balanced Breaks

Jerky Bar

Selection of regional and artisanal jerky served with dried fruits & nuts
(Cals: 10-120)

11.20 per person

Chips & Salsa

Lime & sea salt tortilla chips (Cals: 100)
House-made tomato salsa (Cals: 10)
Avocado guacamole (additional charge) (Cals: 110)

2.50 per person

Fruit & Nut Bar

Seasonal fresh hand fruit & berries (Cals: 10-110)
Selection of lightly salted nuts (Cals: 45-50)

2.10 each

Popcorn Trio

Spicy chili, herb and rosemary and regular popcorn (Cals: 140-200)

8.10 per person

Mezze Spreads

Served with crisp vegetables & pita chips (Cals: 40-80)
Yellow lentil hummus (Cals: 60)
Classic chick pea hummus (Cals: 30)
Babaganoush (Cals: 50)

2.99 per person

5.10 per person





Assorted freshly baked cookies (Cals: 170-210)

7.75 per dozen

House-made fudge brownies (Cals: 200)

12.50 per dozen

Cereal Treats Choice of:

Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter
(Cals: 190-350)

18.95 per dozen

Dessert Bars Choice of:

Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar (Cals: 110-320)

39.95 per dozen

House blend trail mix with nuts and chocolate (Cals: 310)

43.09 per dozen

Savory party mix (Cals: 210)

25.79 per dozen

Pretzels (yogurt-covered pretzels) (Cals: 270-280)

29.49 per dozen

Mixed nuts (Cals: 50)

34.09 per dozen

Individually wrapped granola bars (Cals: 190)

26.60 per dozen

Individually bagged chips (Cals: 130-320)

19.15 per dozen

Fresh whole fruit (Cals: 30-110)

21.95 per dozen

Housemade truffle plate (mocha, Oreo & birthday cake) (Cals: 90-190)

25.85 per dozen

Fruit & nut energy bars (Cals: 110)

30.00 per dozen

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)

2.25 per person

Hot water and assorted teas (Cals: 0)

2.25 per person

Hot apple cider (Cals: 110)

2.25 per person

Hot chocolate (Cals: 130)

2.25 per person

Fruit Infused Water (Cals: 0)

1.45 per person

Cold beverages (Available by the each, 6 pack, 12 pack or the case)

	Each	6 Pack	12 Pack	Case
Cold Soda (Cals: 0-190)	1.75	10.25	20.45	40.95
Cold Water Bottles (Cals: 0)	1.75	10.25	20.45	40.95
Cold Iced Tea or Lemonade (Cals: 0-160)	1.75	10.25	20.45	40.95



Classic Deli Buffet

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), and condiments (Cals: 10-90) that make a sandwich great.

Pick - 3

Smoked ham (Cals: 180)
Turkey (Cals: 75)
Salami (Cals: 300)
Roast beef (Cals: 75)
Tuna salad (Cals: 190)
Cold fried tofu (Cals: 60)
Seasonal roasted vegetables (Cals: 50)

Pick - 2

American (Cals: 90)
Swiss (Cals: 90)
Provolone (Cals: **100**)
Pepper jack (Cals: 110)
Cheddar (Cals: 110)

Pick - 1

House-made chips (Cals: 100)
Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)

15.75 per person

lunch
Buffets



Artisan Sandwich Board

Your choice of 4-sandwiches served with house-made chips and a side salad.

Pick - 4

Muffuletta vegetarian sandwich (Cals: 600)
Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)
Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
Avocado, lettuce, tomato on wheat (Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Pick - 1

House-made chips (Cals: 100)
Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)

15.35 per person



Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections

Turkey breast and provolone cheese (Cals: 490)

Ham and Swiss cheese (Cals: 470)

Roast beef and cheddar (Cals: 440)

Grilled veggie wrap (Cals: 570)

Tuna salad (Cals: 580)

Grilled Mediterranean chicken sandwich (Cals: 730)

17.55 per person

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections

Muffuletta vegetarian sandwich (Cals: 600)

Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)

Avocado, lettuce, tomato on wheat (Cals: 450)

Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

21.95 per person

Theme Meal

Little Italy

Served with Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200)

Pick - 1

Lasagna (Cals: 480), fettucine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

Pick - 1

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)

Fresh baked garlic bread (Cals: 210)

Add an antipasto platter (Cals: 520): 5.99 per person



22.25
per person



Classic Carolina pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage cole slaw (Cals: 120)

Cheddar jalapeno cornbread (Cals: 330)

Strawberry shortcake (Cals: 660)

23.95
per person

*Taste of
the South*

Theme Meal

Theme Meal

Home-style Spread

Herb brined turkey breast sage gravy (Cals: 260)

Herb & panko crusted salmon (Cals: 170)

Garlic roasted red bliss potatoes (Cals: 130)

Roast brussel sprouts (Cals: 45)

Tossed garden salad (Cals: 40)

Fudge brownies (Cals: 200)

26.95
per person





Cookout Buffet

Theme Meal

16.50
per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Pick - 3

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480), or BBQ glazed chicken (Cals: 630)

Pick - 2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)

Theme Meal

Taste of the Mediterranean

22.50
per person

Chermoula spiced chicken skewers with tzatziki sauce (Cals: 350)
Kafta meatballs on tabbouleh with red chili tomato sauce (Cals: 310)
Mini falafel with tahini sauce (Cals: 350)
Lentil hummus with grilled pita chips (Cals: 680)
Mezze grilled & marinated vegetables with hummus (Cals: 150)
Marinated olives (Cals: 40)





Blackened salmon with lemon & parsley (Cals: 140)

Za'tar roast chicken breast (Cals: 240)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Broccoli rabe with red chili flake & roast garlic (Cals: 15)

Chickpea & tomato salad (Cals: 80)

26.95
per person

Another
Taste of the
Mediterranean

Theme Meal

Theme Meal

Taco House

21.95
per person

- Mini al pastor tacos with onion & cilantro (Cals: 170)
- Mini carne asada with onion & cilantro (Cals: 280)
- Mini grilled chicken flautas ancho chili crema (Cals: 160)
- De-constructed posole salad with chili lime vinaigrette (Cals: 290)
- Crab avocado shooter with diced jicama & chili lime tortilla (Cals: 130)
- Wild mushroom queso fundido with fresh corn tortillas (Cals: 380)
- Mini churro chocolate dipping sauce (Cals: 250)





Grilled mahi mahi baja fish tacos (Cals: 210)

Grilled chicken skewers with soft corn tortillas (Cals: 390)

Black bean and corn salad (Cals: 150)

Mexican red rice (Cals: 180)

Fresh, house-made guacamole (Cals: 110), salsa (Cals: 10), and
baked corn tortilla chips (Cals: 70)

19.95
per person

*Balanced
Southwestern*

Theme Meal

Theme Meal

Asian Noodle & Dumplings

Soba noodle salad with miso mustard vinaigrette (Cals: 180)

Shrimp gyoza chili vinegar (Cals: 170)

Pork dumpling hoisin peanut sauce (Cals: 180)

Chili tofu & vegetables (Cals: 100)

BBQ hoisin steak, avocado, scallion lettuce wraps (Cals: 270)

Guacaname with fried wonton crisps (Cals: 220)

Pao zaf cold vegetable zoodle salad (Cals: 360)

Shrimp poke (Cals: 680)

26.40
per person





Traditional Asian Buffet

Theme Meal

22.95
per person

Orange Ginger Chicken (Cals: 550)
Beef with Broccoli (Cals: 170)
Ginger Vegetable Fried Rice (Cals: 290)
Traditional Egg Rolls (Cals: 100)
Sesame Broccoli (Cals: 90)

Hors d'Oeuvres

Hot (Priced per each)



Spanakopita (Cals: 160)	3.39 each
Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80)	3.59 each
Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)	3.39 each
Warm fig, caramelized onion, bleu cheese tartlet (Cals: 70)	3.39 each
Mini quiche with apples, cheddar & cinnamon (Cals: 250)	3.39 each
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290)	3.59 each
Pecan crusted chicken with maple BBQ dip (Cals: 350)	3.59 each
Grilled chicken & cheddar cheese quesadilla (Cals: 200)	3.59 each
Beef empanadas with avocado dip (Cals: 360)	3.89 each
Crab rangoon with sweet & sour dipping sauce (Cals: 90)	3.89 each
Grilled shrimp with salsa verde (Cals: 80)	7.49 each
Thai chicken satay with spicy peanut sauce (Cals: 110)	3.59 each
Lump crab cakes with Cajun remoulade (Cals: 140)	3.89 each
Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)	5.30 each
BBQ shrimp & grits (Cals: 140)	5.15 each
Mini roast pork bao (Cals: 30)	3.59 each
Bacon wrapped scallop (Cals: 80)	5.15 each
Tandoori kebab (Cals: 120)	3.89 each



Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)

3.99 each

Gazpacho Shooter (Cals: 30)

4.49 each

Goat Cheese and Garlic and Herb Crostini (Cals: 290)

3.99 each

Smoked Salmon Mousse on Potato Crisp (Cals: 70)

4.19 each

Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)

7.49 each

Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glace (Cals: 120)

3.39 each

Thai Chicken Lettuce Wrap (Cals: 400)

3.39 each

Harvest Chicken Salad in a Phyllo Cup (Cals: 150)

3.39 each

Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)

5.99 each

Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)

5.30 each

Hummus Shooter with Crudite Garnish (Cals: 130)

3.29 each

Cold (Priced per each, Min. of 48 pieces)

Hors d'Oeuvres

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

4.50 per person

Crudite Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

3.95 per person

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

4.25 per person

Italian Antipasti Display (Cals: 210)

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

7.50 per person

Mediterranean Market Display (Cals: 230)

Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini

7.95 per person

Seafood Display (served with appropriate garnishes)

Jumbo Shrimp Cocktail (Cals: 340)

14.10 per person

Market Oysters (Cals: 90)

6.79 per person

Garlic Parmesan Grilled Oysters (Cals: 300)

6.99 per person

Shrimp Ceviche (Cals: 95)

5.30 per person

Mini Tuna Poke Wasabi Crema (Cals: 100)

6.39 per person

Market Crab Legs (Cals: 530)

24.40 per person



Carving Station

Served with appropriate sauces & dinner rolls with whipped butter.

Your choice of:

Roasted Round of Beef (Cals: 260)

7.95 per person

Prime Rib of Beef (Cals: 460)

10.95 per person

Roasted Pork Loin (Cals: 160)

7.95 per person

Tenderloin of Beef (Cals: 250)

20.95 per person

Boneless Virginia Ham (Cals: 110)

7.95 per person

Herb-Roasted Breast of Turkey (Cals: 130)

7.95 per person

À la carte

Horseradish whipped potato (Cals: 150)

3.19 per person

Mashed sweet potatoes with pecan butter (Cals: 180)

3.19 per person

Rosemary roasted potatoes (Cals: 110)

3.19 per person

Herb risotto (Cals: 600)

5.29 per person

Lentil & basmati rice pilaf (Cals: 190)

3.19 per person

Potatoes au gratin (Cals: 410)

3.49 per person

Macaroni and cheese (Cals: 330)

3.19 per person

Grilled asparagus (Cals: 60)

4.19 per person

Grilled Brussels sprouts with lemon (Cals: 60)

4.19 per person

Creamed spinach (Cals: 60)

3.19 per person

Za'tar roast carrots (Cals: 35)

3.19 per person

Roasted squash with fresh herbs and garlic (Cals: 100)

3.19 per person

Cauliflower grits with roasted carrot and chimichurri (Cals: 530)

4.19 per person

Pasta Station

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

Pick - 2

- Orecchiette with broccoli rabe (Cals: 730)
- Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)
- Whole wheat penne with broccoli, lemon & garlic (Cals: 430)
- Gemelli pomodoro with eggplant (Cals: 410)
- Tortellini a la bolognese (Cals: 460)
- Rigatoni with marinara or Alfredo (Cals: 250-330)

14.10
per person



Gourmet Hot Chocolate Station (Cals: 185)	2.95 per person
Served with chocolate shavings and whipped topping	
Gourmet Coffee & Tea Station (Cals: 0)	2.25 per person
Cookie & Brownie Station (Cals: 170-200)	2.35 per person
Selection of House-Made Cookies and Brownies (Cals: 170-200)	2.35 per person
Mini Cupcake Station (Cals: 185) (Minimum 12 People)	3.50 per person
<i>Pie - 2</i>	
Carrot Cake (Cals: 90)	
Coconut Cream (Cals: 110)	
Cookies & Cream (Cals: 120)	
Turtle (Cals: 130)	
Peanut Butter Cup (Cals: 110)	
Red Velvet (Cals: 90)	
Devil's Food with Marshmallows (Cals: 170)	
Tiramisu (Cals: 100)	
Fondue station	9.50 per person
Chocolate (Cals: 310) and caramel (Cals: 180) dips served with strawberries (Cals: 10), pineapple (Cals: 20), pound cake (Cals: 170), shortbread cookies (Cals: 160), brownie bites (Cals: 200), pretzel rods (Cals: 110) and marshmallows (Cals: 10)	
Shortcake bar	9.50 per person
Buttermilk shortcake (Cals: 350) served with fresh or compote of strawberry (Cals: 10-20), raspberry (Cals: 15-60) and peach (Cals: 15-30) and Chantilly cream (Cals: 10)	

Dessert Stations



Seated Dinner

First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)

4.65 per person

Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)

6.15 per person

Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)

6.15 per person

Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140)

6.15 per person

Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeno ranch (Cals: 340)

7.20 per person

Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)

5.65 per person

Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)

7.20 per person

Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270)

7.20 per person



Entrées

Airline chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	19.55 per person
Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	19.55 per person
Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	29.85 per person
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cals: 1,080)	29.85 per person
Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590)	36.05 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals: 620)	38.09 per person
Broccoli tofu stir fry with brown rice (Cals: 380)	19.55 per person
Greek lemon polenta with portabella mushroom ragout (Cals: 260)	19.55 per person

Seated Dinner



Desserts

Crème Brûlée Cheesecake (Cals: 350)	6.15 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	6.15 per person
Chocolate Layer Cake (Cals: 230)	5.65 per person
Strawberry Shortcake (Cals: 460)	6.15 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	4.99 per person
Warm Apple Crisp (Cals: 340)	6.15 per person

Plan Your Event

Welcome to Carved + Crafted by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cuttingedge culinary experience. Our professional staff is available to assist in planning your special event MondayFriday 9:00am- 5:00pm. Please contact our catering coordinator a7t18-990-2976 for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made five business days prior to the contracted event date.





Serviceware and China

All disposable serviceware will be furnished as an accompaniment to all items ordered. Some exceptions apply to orders being picked up. We provide high quality disposable plasticware. China and glassware is available for an additional charge of \$7.25 per person for events held in the D'Angelo Center, Faculty Club & Law School. Events held in other locations will require China rentals and will be quoted as needed.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non-food tables are available for an additional \$7.50 (85"x85" square) or 13.50 (120" round), per table.

Tax Exempt

We request tax-exempt forms be sent to our office three business days prior to the event.

Water Setup

Pitchers of water or large dispensers are available for conferences, lectures and meetings on campus. The charge is \$.59 per person, with a minimum charge of \$5.09.

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Meeting Room and Equipment

Please reserve all non food related equipment by contacting Conference Services at 718 718-990-7500. This will include room reservation, set and room configuration, audio visual and other general information.