Our goal is to provide top notch service, incredible food and complete client satisfaction. Deliciously prepared and creatively presented food can make you and your guests feel important and welcome. Our staff is here to help ensure your event is an absolute success. To schedule a consultation to discuss menu planning and event specifics, please contact our Catering Manager: windowscatering@stonybrookmedicine.edu or call 444-3837.

Ordering
In order to best serve you and plan for your special event, we require notice of 48 business hours. We may not be able to guarantee certain items or service if not given proper time to prepare.

Event Locations, Delivery and Set-Up
It is the client’s responsibility to reserve their event space. If tables are needed, please contact (631) 444-1455. Deliveries are scheduled to be set up 30 minutes prior to the start of the event unless noted otherwise. Please be sure the event space is available and unlocked to allow for proper set-up and clean-up.

Service Staff
Some events require service staff and will be added to your bill as seen appropriate by the catering department. Staffing may also be requested for any event. Please note that staffing is also billed for the set-up and clean-up of the event.

Serviceware/China
All catering orders include disposable utensils, plates, napkins and tablecloths. High quality plasticware is available upon request at an additional charge. Full service China is available to rent for events that would include plates, flatware and glassware at an additional charge.

Linens/Rentals
Linens are available to rent for any event for an additional charge. Whether you need banquet table linens and skirts for an upscale look, or seated table linens for an elegant affair, Windows Catering has you “covered.” Banquet and cocktail tables, chairs and special equipment are also available. Please contact us for any special rental requests.

Payment
Catering events must be paid prior to delivery. Acceptable forms of payment are Purchase Order, CPMP, SBF, Credit Card and Check. We do not accept cash payments. Checks are to be made payable to Faculty Student Association (FSA). PO number is required before confirmation of event. Student account payments through FSA must be communicated to Windows at the time of quote request.

Cancellation
All cancellations must be made at least 48 hours in advance. If an event is cancelled without proper notice, the client will be responsible for payment at the discretion of the catering department. This includes any rentals of linen or equipment. We understand that certain situations are unavoidable and will work with you to reschedule your event.

Dietary Restrictions
We want all of your guests to enjoy your event. Please let us know of any dietary restrictions your guests may have. If you need Gluten-Free, Vegan, Kosher, etc. our Executive Chef will create a menu that everyone can enjoy.

Events Requiring Sterno
As per Stony Brook Medicine Fire Marshall, all events that require sterno set-up must have someone attend the set up at all times. Windows Catering can provide an attendant at an additional cost per hour. If the event planner will secure their own person, a waiver must be signed to provide to the Fire Marshall.

Catering Equipment Replacement Fee
Event planner is responsible for all catering materials left at an event. If items are missing upon pick up, event planner will be charged full cost of replacement.
### Business Plan Breakfast
Assorted Mini Bagels, Danish and Muffins, Coffee/Tea/Decaf

$9.00pp

### Brainstorming Breakfast
Assorted Mini Bagels, Danish and Muffins served with Fresh Sliced Fruit, Coffee/Tea/Decaf and Juice

$10.75pp

**w/o juice**

$9.75pp

### Sunrise Buffet (15 person minimum)
Scrambled Eggs, Hash Brown Potatoes, Choice of Bacon, Sausage or Turkey Sausage served with a Muffin and Danish platter, Coffee/Tea/Decaf and Juice

$14.25pp

### Hot Breakfast Buffet (15 person minimum)
Scrambled Eggs, Hash Brown Potatoes, Coffee/Tea/Decaf and Juice with Choice of 3 of the following:
- Bacon
- Sausage
- Turkey Sausage
- French Toast
- Buttermilk Pancakes

$16.50pp

### Breakfast Pastry Platter
Selection of Mini Muffins, Mini Danish and Breakfast Breads

Small Serves 15 - 20  Large Serves 25 - 30

$40.00  $70.00

### Board Certified Brunch (15 person minimum)
Scrambled Eggs, Hash Brown Potatoes, Sliced Fruit Platter, Garden Salad, Coffee/Decaf/Tea, Spa Water and Juice served with Choice of 3 of the following:
- Bacon
- French Toast
- Quiche
- Turkey Sausage
- Sausage
- Vegetable Frittata
- Penne a la Vodka

$19.00pp

### Breakfast a la Carte
- Coffee/Decaf/Tea Service
  - $2.75pp
- Assorted Juice Bottles
  - $3.25pp

### Breakfast Sandwiches
- 2 Eggs on a Roll
  - $3.25
- 2 Eggs on a Roll w/ Cheese
  - $3.50
- 2 Eggs on a Roll w/ Cheese and Choice of Bacon, Ham, or Sausage
  - $4.50

- Assorted Individual Yogurts
  - $2.75
- Granola Bars
  - $2.00
- Fruit and Yogurt Parfaits
  - $4.50
- Seasonal Hand Fruit
  - $1.25
- Assorted Breakfast Cereals
  - $2.00
- Assorted Muffins
  - $2.75
- Assorted Bagels
  - $2.75
- Kaiser Rolls
  - $1.25

### Hot Breakfast Items - Full / Half Tray
**Full - Serves 24  • Half - Serves 12**

- Bacon
  - $60/$35
- French Toast
  - $60/$35
- Hard Boiled Eggs
  - $60/$35
- Hash Brown Potatoes
  - $60/$35
- Pork Sausage Patty
  - $60/$35
- Turkey Sausage
  - $60/$35
- Quiche - (8 Slices)
  - Florentine/Lorraine
    - $14
  - Mushroom and Swiss
    - $14
  - Spinach and Cheese
    - $14
- Scrambled Eggs
  - w/ Cheese
    - $60/$35
  - w/Mushrooms and Swiss
    - $60/$35
  - w/ Peppers and Onions
    - $60/$35
- Kosher Omelet (Serves 1)
  - $14
Lunch Packages
Served with Chips/Pretzels, Pasta Salad, Cookies and Cold Beverage

Board Room Agenda $16.00pp
Chef’s selection of Sandwiches and Wraps including the following:
• Turkey and American
• Roast Beef and Cheddar
• Ham and Swiss
• Tuna Salad
• Chicken Salad
• Grilled Vegetables

Executive Lunch $17.00pp
Choose from our selection of Gourmet Sandwiches and Wraps
View selections on page 6

Light Lunch $11.00pp
Individual Garden or Caesar Salad or Gourmet Wrap served with Bottled Water, Hand Fruit and Granola Bar

Boxed Lunch $16.00pp
Includes Chef’s selection of Sandwich/Wrap, Chips/Pretzels, Bottled Water, Prepackaged Cookies and Fruit

$1 more per person for gourmet wraps

Lunch a la Carte

Cold Beverage Service $3.25
(Water, Diet, Regular Soda)
Assorted Bottled Beverages $5.00
Individual Sandwich $8.25
Individual Wrap $8.25
Gourmet Sandwich or Wrap $8.75
Kosher Sandwich $14.00
Kosher Hot Meal $14.00
Potato Chips/Pretzels $2.25
Sun Chips $2.25
Soup of the Day $4.00
Tuna/Chicken/Egg/Seafood Salad (Scoop) $3.75

Pizza
Regular Cheese Pie $22.00

Toppings $3.25ea
• Pepperoni
• Meatball
• Sausage
• Chicken
• Peppers
• Onion
• Mushroom
Gourmet Sandwiches and Wraps  $8.75pp

**Chicken Caesar Wrap**
Grilled Chicken, Romaine, Chopped Croutons, Tomato, Parmesan, Caesar Dressing

**Buffalo Chicken Wrap**
Grilled Chicken, Mozzarella, Buffalo Sauce, Lettuce, Tomato, Ranch Dressing on a Jalepeño Wrap

**Greek Chicken Wrap**
Grilled Chicken, Tomato, Cucumber, Feta, Romaine, Lemon Vinaigrette

**Caprese Wrap**
Fresh Mozzarella, Tomato, Basil, Spinach, Balsamic on a Spinach Wrap

**The Italian**
Salami, Pepperoni, Cappacuolo, Provolone, Lettuce, Tomato, Italian Dressing

**The American**
Roast Beef, Ham, Turkey, American, Lettuce, Tomato, Mayo

**California Club**
Turkey, Bacon, Provolone, Lettuce, Tomato, Ranch Dressing

**Spicy Chicken**
Sliced Buffalo Chicken, Pepper Jack, Lettuce, Tomato, Onion, Blue Cheese Dressing

**Heroes By The Foot**
American, Italian, Tuna  $27.50
Grilled Vegetable, Chicken Cutlet  $32.50

Salads - Individual / Full / Half Tray
*Full - Serves 24 • Half - Serves 12*

**Balsamic Chicken Salad**  $9.00/$75/$45
**Caesar Salad**  $7.00/$45/$30
**Chicken Caesar Salad**  $8.25/$75/$45
**Greek Salad**  $6.25/$45/$30
**Garden Salad**  $6.25/$45/$30

Macaroni, Potato or Cole Slaw  $2.25pp
Pasta Salad  $2.25pp
Quinoa Salad  $3.25pp
Couscous Salad  $3.25pp
Antipasto Salad  $3.25pp
Roasted Red Bliss Potato Salad  $3.25pp
Tortellini Romano Salad  $3.25pp

Build Your Own Salad Bar  $10.00pp

**Assorted Salad Dressings**
• Tomatoes
• Carrots
• Grilled chicken
• Beans
• Peppers

**Salad Greens**
• Onions
• Cucumbers
• Feta Cheese
• Croutons
• Olives
**Platters**

*Small - Serves 25 • Medium - Serves 40 • Large - Serves 80*

- Antipasto Platter $60/$85/$110
- Cheese and Crackers Platter $60/$85/$110
- Gourmet Cheese Platter $85/$110/$140
- Cold Cut Platter $60/$85/$110
- Sliced Cured Meats Platter $85/$110/$140
- Fresh Mozzarella, Tomato, Basil Platter $60/$85/$110
- Fruit and Cheese Platter $60/$85/$110
- Sliced Fruit Platter $50/$80/$135
- Fruit Salad - *Serves 20-25* $35.00
- Grilled Vegetable Platter $60/$80/$100
- Shrimp Cocktail Platter $85/$135/$250
- Shrimp Cocktail Pineapple Display $195.00
- Vegetable Crudite Platter $50/$80/$110
- Pinwheel Platter $55/$90/$135
- Assorted Sandwich Platter $8.25pp
- Assorted Wrap Platter $8.25pp
- Gourmet Sandwich/Wrap Platter $8.75pp
- Tea Sandwich Platter $60/$85/$110
- Sushi Platter $85/$135/$250
- Sushi Platter (California Roll) *Serves 50* $85.00

**Hors d’ Oeuvres - Full / Half Tray**

*Individual Servings - 50 person minimum ($3.50 per)*

- Asparagus Wrapped in Phyllo Dough
- Beef Empanadas
- Beef Satay
- Chicken Satay
- Crab Rangoons
- Mini Crabcakes
- Cocktail Meatballs (Sweedish, Turkey, Sweet & Sour)
- Assorted Mini Quiche
- Pigs in a Blanket
- Pork Potstickers
- Vegetable Potstickers
- Southwest Eggrolls
- Spanakopita
- Spring Rolls (Pork or Vegetable)
- Stuffed Mushrooms (Breadcrumb or Seafood) Tomato Bruschetta
- Zucchini Latkes
- Sweet Potato Dumplings
- Buffalo Chicken Meatballs
- Duck Spring Rolls
- Clams Casino

**Hot Buffet Packages (25 person minimum)**

Served with choice of Garden Salad or Caesar Salad, Cold Beverage Service, Dinner Rolls w/Butter, Cookies

- 2 Entrees and 2 Sides *see selections on page 10* $22.95pp
- 3 Entrees and 2 Sides *see selections on page 10* $24.95pp
**Entrées - Full / Half Tray**

*extra charge in Hot Buffet packages*

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
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<tbody>
<tr>
<td>Arroz con Pollo</td>
<td>$95</td>
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<tr>
<td>Athenian Pasta</td>
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<tr>
<td>Baked Ziti</td>
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<tr>
<td>Broiled Lobster Tails*</td>
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<tr>
<td>Carved Beef Steak</td>
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<td>Chicken Cordon Bleu</td>
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<td>Chicken Fingers</td>
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<tr>
<td>Chicken Francese</td>
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<tr>
<td>Fried Chicken</td>
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<tr>
<td>Grilled Chicken, Broccoli, Pasta</td>
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<tr>
<td>Herb Roasted Chicken</td>
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<td>$85</td>
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<tr>
<td>Chicken Marsala</td>
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<td>$85</td>
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<tr>
<td>Chicken Parmigiana</td>
<td></td>
<td></td>
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<tr>
<td>Pecan Encrusted Chicken</td>
<td>$105</td>
<td>$85</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>$105</td>
<td>$85</td>
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<tr>
<td>Marinated Flank Steak</td>
<td>$105</td>
<td>$85</td>
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<tr>
<td>Chicken Scampi w/Linguini</td>
<td>$105</td>
<td>$85</td>
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<tr>
<td>Sesame Chicken</td>
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<tr>
<td>Eggplant Parmigiana</td>
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<tr>
<td>Eggplant Rollatini</td>
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<tr>
<td>Macaroni and Cheese</td>
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<tr>
<td>Cocktail Meatballs</td>
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<td>$75</td>
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<tr>
<td>Italian Meatballs</td>
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<td>$75</td>
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<tr>
<td>Swedish Meatballs</td>
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<tr>
<td>Chicken Marsala</td>
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<tr>
<td>Chicken Parmigiana</td>
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<tr>
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<tr>
<td>Italian Meatballs</td>
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<tr>
<td>Swedish Meatballs</td>
<td>$90</td>
<td>$75</td>
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**Side Dishes**

*Full - Serves 24 • Half - Serves 12*

<table>
<thead>
<tr>
<th>Side Dish</th>
<th>Price</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td></td>
<td></td>
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<tr>
<td>Baked Beans</td>
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<tr>
<td>Broccoli Florettes</td>
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<tr>
<td>Glazed Carrots</td>
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<tr>
<td>Corn Cobettes</td>
<td></td>
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<tr>
<td>Seasoned Israeli Couscous</td>
<td></td>
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<tr>
<td>Green Beans Almondine</td>
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<td></td>
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<tr>
<td>Green Beans w/Garlic</td>
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<tr>
<td>Linguini</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toasted Orzo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herbed Polenta</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brown Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Redskin Potatoes</td>
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<tr>
<td>Mashed Potatoes</td>
<td></td>
<td></td>
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<tr>
<td>Brown Rice</td>
<td></td>
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<tr>
<td>Rice Pilaf</td>
<td></td>
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<tr>
<td>Wild Rice</td>
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<tr>
<td>Seasoned Rice</td>
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<tr>
<td>Red Beans and Rice</td>
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<tr>
<td>White Rice</td>
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<tr>
<td>Herbed Risotto</td>
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<tr>
<td>Mushroom Risotto</td>
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<tr>
<td>Peas and Mushrooms</td>
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<tr>
<td>Steamed String Beans</td>
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<tr>
<td>Sugar Snap Peas</td>
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<tr>
<td>California Blend Vegetables</td>
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</table>
Custom Cakes Made To Order

Choose from our list of cake flavors, fillings and icings

9” Cake – Serves 10 - 12 $28.00
9” Angel Food – Serves 10 - 12 $28.00
¼ Sheet – Serves 18 - 22 $50.00
½ Sheet – Serves 40 - 50 $65.00
Full Sheet – Serves 80 - 100 $100.00
10” Cheesecake – Serves 12 - 14 $40.00
Pull Apart Mini Cupcake – Serves 24 $50.00

Cake Flavors
•Yellow •Chocolate •Red Velvet •Carrot
•Funfetti •Angel Food •Gluten-Free •Sugar-Free

Cake Fillings
•Strawberry •Fudge
•Banana •Lemon
•Chocolate Buttercream •Cannoli
•Chocolate Pudding •Chocolate Mousse
•Whipped Cream •German Chocolate
•Cookies and Cream •Vanilla Custard
•Buttercream •Raspberry
•Fresh Strawberries

Cake Icings
•Whipped Cream •Buttercream
•Chocolate Buttercream •Fudge
•Fondant •Chocolate Ganache

Bakery

Cookie and/or Brownie Platter
Small - Serves 30 $50.00
Medium - Serves 40 $60.00
Large - Serves 60 $85.00
Choose 2 cookies or 1 brownie $1.75pp

Assorted Pastry Platter
Small - Serves 30 $50.00
Medium - Serves 40 $70.00
Large - Serves 60 $100.00
$1.75pp

Large Cupcake $3.00pp
Croissant $3.00pp
Mini Croissant $2.00pp
Danish $3.00pp
Mini Danish $1.75pp
Chocolate Covered Strawberries $2.00pp
Cookies, Assorted $1.75pp

Custom artwork Call for pricing

Our bakery department freshly bakes all cakes and pastries daily on premises.
### Rentals

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ Grill</td>
<td>$165.00</td>
</tr>
<tr>
<td>Chocolate Fountain - Small/Large</td>
<td>$95-$235</td>
</tr>
<tr>
<td>Popcorn Machine</td>
<td>$135.00</td>
</tr>
<tr>
<td>Good Humor Ice Cream Freezer</td>
<td>$165.00</td>
</tr>
<tr>
<td>Hot Pretzel Machine</td>
<td>$85.00</td>
</tr>
<tr>
<td>Cocktail Tables</td>
<td>$14.00</td>
</tr>
<tr>
<td>Banquet Table</td>
<td>$14.00</td>
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<tr>
<td>Table Linen Banquet 72” x 108”</td>
<td>$29.00</td>
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<tr>
<td>Table Linen 54” x 54”</td>
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<tr>
<td>Table Linen Skirt</td>
<td>$29.00</td>
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<tr>
<td>Table Linen Round 90”</td>
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<tr>
<td>Table Linen Round 108”</td>
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<tr>
<td>Table Linen Round 132”</td>
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<tr>
<td>China/Flatware/Glassware</td>
<td>Call for pricing</td>
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<tr>
<td>Chafer</td>
<td>$33.00</td>
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### Staffing

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Waitstaff/Servers</td>
<td>Call for pricing</td>
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</tbody>
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### Beverage Service

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bottled Water 8oz</td>
<td>$1.50</td>
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<tr>
<td>Bottled Water 12oz</td>
<td>$2.25</td>
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<tr>
<td>Cold Beverage Service (Water, Diet, Regular Soda)</td>
<td>$3.25 pp</td>
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<tr>
<td>Assorted Bottled Beverages</td>
<td>$5.00</td>
</tr>
<tr>
<td>Coffee/Decaf/Tea</td>
<td>$2.75 pp</td>
</tr>
<tr>
<td>Juice (Carafe)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Juice (Tower)</td>
<td>$27.50</td>
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<tr>
<td>Water (Carafe)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Spa Water (Tower)</td>
<td>$22.00</td>
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<tr>
<td>2 Liter Soda</td>
<td>$3.25</td>
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<tr>
<td>Whole/Skim Milk</td>
<td>$3.25 Qt.</td>
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<tr>
<td>Half &amp; Half</td>
<td>$3.75 Qt.</td>
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</tbody>
</table>
**Themed Packages (25 person minimum)**
All packages include cold beverage service, plates, napkins, and utensils

**BBQ Package A**
$19.00pp
Hamburger/Cheeseburger/Bean Burger/Chicken Sliders, Hot Dogs, Baked Beans, Corn Cobettes, Garden Salad, Potato/Mac/Cole Slaw, Marinated Fruit Salad, Watermelon

**BBQ Package B**
$23.00pp
Everything included in BBQ Package A plus Barbecued Ribs, Bratwurst, Barbecued Chicken

**Drive Through Tuscany**
$22.00pp
Penne alla Vodka, Chicken Milanese, Orecchiette (pasta) with Broccoli Rabe and Sausage, Salmon with Fennel, Green Olive and Yellow Tomato Ragu, Caesar Salad, Dinner Rolls, Antipasto Platter, Italian Pastry Platter

**Yucatan Package**
$21.00pp
Chicken Enchiladas with Chili Verdi, Pork Carnitas, Beef Burrito Pie, Red Beans and Rice, Tortilla Chips with Salsa and Guacamole, Apple Empanadas, Cookies

**Caribbean Sunset**
$21.00pp
Caribbean Jerk Chicken or Mojo Chicken, Caribbean Shrimp and Rice, Havana Slowed Cooked Pork Tenderloin Corn Cobettes, Summer Tossed Salad, Tropical Fruit Platter, Assorted Pastry Platter

**Far East Feast**
$21.00pp
Crispy Orange Chicken or Beef with Garlic Sauce, Lo Mein (Vegetable, Chicken or Beef), Fried Rice, Vegetable Spring Rolls, Sushi Platter, Cookie and Brownie Platter

**Luau Package**
$22.00pp
Sugarcane Glazed Chicken, Pineapple Kebobs, Pork Char Siu (Chinese Barbecue Pork), Macadamia Crusted Mahi Mahi, Corn Cobettes, Pineapple Fried Rice, Summer Tossed Salad, Tropical Fruit Platter, Mini Cupcakes Display

**Ambient Lunch - Served Cold**
$18.00pp
Herb Marinated Sliced Grilled Chicken, Cold Poached Salmon, Marinated Flank Steak, Grilled Vegetable Platter, Roasted Red Bliss Potato Salad, Cous-Cous Salad, Dinner Rolls, Cookies and Pastries

**Ice Cream Social - 40 people minimum**
$8.00pp
Selection of Ice Cream flavors with assorted toppings
*Please contact us for available flavors.*
*(Does not include Cold Beverage Service)*