



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.



\$2.75pp \$3.25pp

\$3.25 \$3.50

\$4.50

\$2.75 \$2.00 \$4.50 \$1.25 \$2.00 \$2.75 \$2.75 \$1.25

\$60/\$35 \$60/\$35 \$60/\$35 \$60/\$35 \$60/\$35 \$60/\$35

\$14 \$14 \$55/\$30 \$60/\$35 \$60/\$35

\$60/\$35 \$14

Business Plan Assorted Mini Coffee/Tea/D	Bagels, Danish and Muff	ins,	\$9.00pp	Breakfast a la Carte Coffee/Decaf/Tea Service Assorted Juice Bottles
with Fresh Slid Sunrise Buffet Scrambled Egg Choice of Bac Muffin and Da Hot Breakfast Scrambled Egg	Bagels, Danish and Muff ced Fruit, Coffee/Tea/Dec t (15 person minimum) gs, Hash Brown Potatoes, on, Sausage or Turkey Sau anish platter, Coffee/Tea/ Buffet (15 person minim gs, Hash Brown Potatoes, a Choice of 3 of the follow	caf and Juice usage served with Decaf and Juice um) Coffee/Tea/Decat	\$16.50pp	Breakfast Sandwiches 2 Eggs on a Roll 2 Eggs on a Roll w/ Cheese 2 Eggs on a Roll w/ Cheese and Choice of Bacon, Ham, or Sausage Assorted Individual Yogurts Granola Bars Fruit and Yogurt Parfaits Seasonal Hand Fruit Assorted Breakfast Cereals Assorted Muffins Assorted Bagels Kaiser Rolls
•French Toast Breakfast Past Selection of M Small Serves I Board Certifie Scrambled Egg Garden Salad,	•Buttermilk Pancakes	and Breakfast Bre 30 imum) Sliced Fruit Platte	\$40.00 \$70.00 \$19.00pp r, r, rved ttas	Hot Breakfast Items - Full / Half Tray Full - Serves 24 • Half - Serves 12 Bacon French Toast Hard Boiled Eggs Hash Brown Potatoes Pork Sausage Patty Turkey Sausage Quiche - (8 Slices) Florentine/Lorraine Mushroom and Swiss Spinach and Cheese Scrambled Eggs w/Cheese w/Mushrooms and Swiss w/Peppers and Onions Kosher Omelet (Serves 1)





Lunch Packages

Served with Chips/Pretzels, Pasta Salad, Cookies and Cold Beverage

Board Room Agenda

Chef's selection of Sandwiches and Wraps including the following:

•Tuna Salad

Chicken Salad

•Grilled Vegetables

•Turkey and American •Roast Beef and Cheddar

•Ham and Swiss

Executive Lunch

\$17.00pp

\$11.00pp

\$16.00pp

\$16.00pp

Choose from our selection of Gourmet Sandwiches and Wraps View selections on page 6

Light Lunch

Individual Garden or Caesar Salad or Gourmet Wrap served with Bottled Water, Hand Fruit and Granola Bar

Boxed Lunch

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 (Water, Diet, Regular Soda)	\$3.25
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	\$24.00
1 Topping Pizza	\$28.00
Specialty Pizza	\$32.00

Toppings

 Pepperoni 	•Meatball
•Sausage	 Chicken
•Peppers	•Onion
•Mushroom	



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Gourmet Sandwiches and Wraps \$8

\$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\$27.50Grilled 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

Pasta Salad\$2.25ppQuinoa Salad\$3.25pp
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

Assorted Salad Dressings •Tomatoes •Carrots •Grilled chicken •Beans •Peppers \$10.00pp

- 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			

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\$22.95pp3 Entrees and 2 Sides*see selections on page 10\$24.95pp

Hors d' Oeuvres - Full / Half Tray Individual Servings - 50 person minimum (\$3.50 per) Full - Serves 30 • Half - Serves 15 \$80/\$55 Asparagus Wrapped in Phyllo Dough Beef Empanadas Beef Satay Chicken Satay Brie and Raspberry Puffed Pastry 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





Entrées - Full / Half Tray **extra charge in Hot Buffet packages*

Arroz con Pollo	\$95/\$75	Chicken Parmigiana	\$105/\$85	Sweet &
Athenian Pasta	\$95/\$75	Pecan Encrusted Chicken	\$105/\$85	Turkey N
Baked Ziti	\$95/\$75	Chicken Piccata	\$105/\$85	Pasta Bo
Broiled Lobster Tails*	\$170/\$110	Marinated Flank Steak	\$105/\$85	Pasta Pri
Carved Beef Steak	\$105/\$85	Chicken Scampi w/Linguini	\$105/\$85	Pepper S
Chicken Cordon Bleu	\$105/\$85	Sesame Chicken	\$100/\$80	Penne al
Chicken Fingers	\$80/\$60	Eggplant Parmigiana	\$100/\$80	Salmon
Chicken Francese	\$105/\$85	Eggplant Rollatini	\$100/\$80	Sausage
Fried Chicken	\$105/\$85	Macaroni and Cheese	\$85/\$65	Shrimp S
Grilled Chicken, Broccoli, Pasta	\$100/\$80	Cocktail Meatballs	\$90/\$75	Stuffed F
Herb Roasted Chicken	\$105/\$85	Italian Meatballs	\$90/\$75	Tofu Stir
Chicken Marsala	\$105/\$85	Swedish Meatballs	\$90/\$75	Vegetabl

Side Dishes

\$70/\$50

Full - Serves 24 • Half - Serves 12

Asparagus
Baked Beans
Broccoli Florettes
Glazed Carrots
Corn Cobettes
Seasoned Israeli Couscous
Green Beans Almondine
Green Beans w/Garlic
Linguini

Toasted Orzo Herbed Polenta Baked Potatoes Brown Roasted Potatoes Roasted Redskin Potatoes Mashed Potatoes Brown Rice Rice Pilaf Wild Rice

5105/\$85	Sweet & Sour Meatballs	\$90/\$75
105/\$85	Turkey Meatballs	\$90/\$75
5105/\$85	Pasta Bolognese	\$90/\$75
5105/\$85	Pasta Primavera	\$90/\$75
105/\$85	Pepper Steak	\$100/\$80
5100/\$80	Penne alla Vodka	\$100/\$80
5100/\$80	Salmon w/Dill Sauce	\$105/\$85
5100/\$80	Sausage and Peppers	\$100/\$80
885/\$65	Shrimp Scampi*	\$115/\$85
590/\$75	Stuffed Flounder*	\$105/\$85
590/\$75	Tofu Stir-Fry	\$100/\$80
590/\$75	Vegetable Lasagna	\$90/\$75

Seasoned Rice Red Beans and Rice White Rice Herbed Risotto Mushroom Risotto Peas and Mushrooms Steamed String Beans Sugar Snap Peas California Blend Vegetables





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
¹ / ₄ Sheet – <i>Serves 18 - 22</i>	\$50.00
¹ / ₂ Sheet – <i>Serves 40 - 50</i>	\$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 •Funfetti

•Chocolate •Red Velvet •Angel Food •Gluten-Free •Carrot •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 •Chocolate Buttercream •Fondant •Buttercream •Fudge •Chocolate Ganache

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

Custom artwork

Call for pricing

Bakery

Cookie and/or Brownie Platter Small - Serves 30 Medium - Serves 40 Large - Serves 60 Choose 2 cookies or 1 brownie Assorted Pastry Platter Small - Serves 30 Medium - Serves 40 Large - Serves 60	\$50.00 \$60.00 \$85.00 \$1.75pp \$50.00 \$70.00 \$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





Rentals

BBQ Grill	\$165.00
Chocolate Fountain - Small/Large	\$95/\$235
Popcorn Machine	\$135.00
Good Humor Ice Cream Freezer	\$165.00
Hot Pretzel Machine	\$85.00
Cocktail Tables	\$14.00
Banquet Table	\$14.00
Table Linen Banquet 72" x 108"	\$29.00
Table Linen 54" x 54"	\$29.00
Table Linen Skirt	\$29.00
Table Linen Round 90"	\$29.00
Table Linen Round 108"	\$29.00
Table Linen Round 132"	\$29.00
China/Flatware/Glassware	Call for pricing
Chafer	\$33.00

Staffing

Waitstaff/Servers

Call for pricing

Beverage Service

Bottled Water 8oz	\$1.50
Bottled Water 12oz	\$2.25
Cold Beverage Service (Water, Diet, Regular Soda)	\$3.25pp
Assorted Bottled Beverages	\$5.00
Coffee/Decaf/Tea	\$2.75pp
Juice (Carafe)	\$4.50
Juice (Tower)	\$27.50
Water (Carafe)	\$2.25
Spa Water (Tower)	\$22.00
2 Liter Soda	\$3.25
Whole/Skim Milk	\$3.25 Qt.
Half & Half	\$3.75 Qt.



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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

\$22.00pp

Everything included in BBQ Package A plus Barbecued Ribs, Bratwurst, Barbecued Chicken

Drive Through Tuscany

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

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

\$22.00pp

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)





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