



Windows
CATERING



Welcome

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

\$9.75pp

w/o juice

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:

\$16.50pp

- Bacon •Sausage •Turkey Sausage
- French Toast •Buttermilk Pancakes

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:

\$19.00pp

- Bacon •French Toast •Vegetable Fritattas
- Quiche •Turkey Sausage •Penne a la Vodka
- Sausage

Breakfast a la Carte

Coffee/Decaf/Tea Service
Assorted Juice Bottles

\$2.75pp

\$3.25pp

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

\$3.25

\$3.50

\$4.50

Assorted Individual Yogurts
Granola Bars
Fruit and Yogurt Parfaits
Seasonal Hand Fruit
Assorted Breakfast Cereals
Assorted Muffins
Assorted Bagels
Kaiser Rolls

\$2.75

\$2.00

\$4.50

\$1.25

\$2.00

\$2.75

\$2.75

\$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 **\$55/\$30**
 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 (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
- Sausage
- Peppers
- Mushroom
- Meatball
- Chicken
- Onion





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, Cappaciuolo, 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 - <i>Serves 20-25</i>	\$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) <i>Serves 50</i>	\$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 <i>*see selections on page 10</i>	\$22.95pp
3 Entrees and 2 Sides <i>*see selections on page 10</i>	\$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 & Sour Meatballs	\$90/\$75
Athenian Pasta	\$95/\$75	Pecan Encrusted Chicken	\$105/\$85	Turkey Meatballs	\$90/\$75
Baked Ziti	\$95/\$75	Chicken Piccata	\$105/\$85	Pasta Bolognese	\$90/\$75
Broiled Lobster Tails*	\$170/\$110	Marinated Flank Steak	\$105/\$85	Pasta Primavera	\$90/\$75
Carved Beef Steak	\$105/\$85	Chicken Scampi w/Linguini	\$105/\$85	Pepper Steak	\$100/\$80
Chicken Cordon Bleu	\$105/\$85	Sesame Chicken	\$100/\$80	Penne alla Vodka	\$100/\$80
Chicken Fingers	\$80/\$60	Eggplant Parmigiana	\$100/\$80	Salmon w/Dill Sauce	\$105/\$85
Chicken Francese	\$105/\$85	Eggplant Rollatini	\$100/\$80	Sausage and Peppers	\$100/\$80
Fried Chicken	\$105/\$85	Macaroni and Cheese	\$85/\$65	Shrimp Scampi*	\$115/\$85
Grilled Chicken, Broccoli, Pasta	\$100/\$80	Cocktail Meatballs	\$90/\$75	Stuffed Flounder*	\$105/\$85
Herb Roasted Chicken	\$105/\$85	Italian Meatballs	\$90/\$75	Tofu Stir-Fry	\$100/\$80
Chicken Marsala	\$105/\$85	Swedish Meatballs	\$90/\$75	Vegetable Lasagna	\$90/\$75

Side Dishes **\$70/\$50**

Full - Serves 24 • Half - Serves 12

Asparagus	Toasted Orzo	Seasoned Rice
Baked Beans	Herbed Polenta	Red Beans and Rice
Broccoli Florettes	Baked Potatoes	White Rice
Glazed Carrots	Brown Roasted Potatoes	Herbed Risotto
Corn Cobettes	Roasted Redskin Potatoes	Mushroom Risotto
Seasoned Israeli Couscous	Mashed Potatoes	Peas and Mushrooms
Green Beans Almondine	Brown Rice	Steamed String Beans
Green Beans w/Garlic	Rice Pilaf	Sugar Snap Peas
Linguini	Wild Rice	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
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

Custom artwork

Call for pricing

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



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





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
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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.





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)





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