



 COLUMBIA | EVENT MANAGEMENT



INDULGENT DINING EXPERIENCES

Columbia Event Management is proud to provide a robust selection of Catering Services to complement any event. Our team of event and culinary professionals are here to help you create menus that are seasonal, sustainable, and meet all of your guests' needs.

Whether you aim to impress guests with an upscale fine dining experience or keep conference attendees energized with an assortment of snacks and refreshments, our catering team is equipped to craft the perfect food experience.

SUSTAINABLE & SERVICE DRIVEN

Inspired by our work with the Climate School, our Sustainable Living options feature dishes made from locally sourced ingredients. Prioritizing farm-to-table cuisine means that we update the offerings frequently, ensuring that we serve the freshest seasonal produce, meat, poultry and fish.

Guests who wish to support the Columbia Community might also consider the Blue Menu, a curated buffet that directly benefit local nonprofit organizations.

\$10 from every plate purchased of the Blue Menu is donated directly to Columbia Community Service.

PLANT FORWARD OPTIONS

We believe in sustainable, eco-conscious solutions. Inventive vegan and vegetarian dishes are always in season. Our chefs turn local produce into plant-based masterpieces.

CUSTOMIZATION

In the end, if you prefer a customized approach to event planning, we can help you here as well. Every menu can be modified to suit personal tastes and dietary restrictions.

DIETARY IDENTIFICATION

V - Vegetarian

VN - Vegan

GF - Gluten Free

N - Contains Nuts

D - Contains Dairy

H - Halal

Alfred Lerner Hall | 2920 Broadway | 212-854-5800
eventmanagement.columbia.edu

BREAKFAST BUFFETS

Minimum of 15 Guests



CONTINENTAL

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (V, D), danishes (V, D), muffins

Bo's Assorted Bagels:

cream cheese, fruit preserves, butter

Individual Plain & Fruit Yogurt (V, D)

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

AMERICAN

ATTENDANT REQUIRED

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (V, D), danishes (V, D), muffins

Bo's Assorted Bagels:

cream cheese (V, D), fruit preserves, butter (V, D)

Fluffy Scrambled Eggs

Smoked Bacon (GF)

Chicken Sausage (GF)

Home Fries (VN, GF)

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

28

EXECUTIVE

31

Local & Seasonally Inspired Fruit

FH Bake Shoppe Pastries:

croissants (V, D), danishes (V, D), muffins

Bo's Assorted Bagels:

cream cheese (V, D), fruit preserves, butter (V, D)

Individual Plain & Fruit Yogurt (V, D)

Smoked Salmon Platter:

red onions, cucumbers, sliced tomatoes

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

35

MEDITERRANEAN

35

ATTENDANT REQUIRED

Local & Seasonally Inspired Fruit (VN)

Sliced Ham, Turkey, Prosciutto

Sliced Selection of Cheeses (V, D)

Sliced Variety of Breads (V):

sourdough, french bread, multigrain

Sliced Cucumbers & Tomatoes (VN)

Muesli

Chilled Grilled Vegetables (VN): herbs

Mini Assorted Quiche (D)

Greek Yogurt (V, D)

Hard Boiled Eggs

Chilled Juice:

Select Two (2): orange, cranberry, apple

Iced Water

Coffee, Decaffeinated Coffee, & Tazo Tea

BREAKFAST ENHANCEMENTS

BY THE DOZEN

Bo's Bagels 44
cream cheese, fruit preserves, butter

FH Bake Shoppe Mini Pastries 42
Select One (1):
croissant, danish, muffin

Cinnamon Rolls 42

Spinach Croissants 44

Ham and Cheese Croissants 44

Large Seasonal Muffins 44
Select One (1):
pumpkin, lemon, apple cinnamon, chocolate

Warm Oatmeal Croquettes 42
Select One (1):
apple cinnamon, maple brown sugar, blueberry

Whole Fruit 30
Select One (1):
oranges, bananas, apples, clementines

OMELET STATION 14.50
CHEF ATTENDANT REQUIRED
MINIMUM 25 GUESTS

Whole Eggs & Egg Whites
vegan eggs available upon request

Proteins:
Select Two (2): ham, turkey bacon, bacon,
chicken sausage, plant based sausage

Mix Ins:
mushrooms, tomatoes, onion, bell peppers,
spinach, scallions, cheddar, feta, swiss

NY BAGEL STATION 14.50
MINIMUM 12 GUESTS

Smoked Salmon
Plain & Everything Bo's Bagels
sliced tomatoes, red onions, capers
whipped, regular, scallion, & vegetable
cream cheese varieties

ADD Whitefish Salad 2.50

YOGURT STATION 9.50
MINIMUM 15 GUESTS
PARFAITS FOR UNDER 15 GUESTS

Select One (1): Greek or vegan yogurt
Mix Ins: dried cranberries, seasonal berries,
toasted almonds (N), house-made granola,
candied pecans (N)

OATMEAL BAR 12.50
Select One (1) Milk: soy or almond
Mix Ins: raisins, brown sugar, honey,
toasted almonds (N), candied pecans (N)

BREAKFAST PROTEINS 8
Select One (1): sausage, chicken sausage,
bacon, plant based sausage

INDIVIDUAL QUICHE 12
Select One (1): broccoli & cheddar (V),
spinach & artichoke (V), lorraine

INDIVIDUAL FRITTATA (GF) 12
Select One (1): broccoli & cheddar (V),
spinach & artichoke (V), lorraine

BREAKFAST EMPANADAS 8
egg, sausage, & cheddar (D)

STUFFED BISCUITS 8
Select One (1):
Tennessee sausage & cheddar (D)
egg, Tennessee sausage, & cheddar (D)
egg, bacon, & cheddar (D)
egg, spring onion, & cheddar (D)

AVOCADO TOAST (V) 9.50
Smashed Avocado on Bread
& Gluten Free Bread:
radishes, sundried tomatoes, arugula,
pepper flakes, everything seasoning,
pico de gallo

BREAKFAST SANDWICH 12
Select Two (2) Sandwiches:
bacon, egg, & cheese (D)
sausage, egg, & cheese (D)
chicken sausage, egg, & cheese (D)
plant based sausage, egg, & cheese

Select One (1) Sandwich Type:
bagel, wrap, or croissant

HUSH PUPPIES (D) 4
buttermilk biscuit dough, cornmeal

SLICED SEASONAL FRUIT 13
MIXED BERRY SALAD 14

BREAKS



TRADITIONAL BREAK (V) 23

Fruit & Yogurt Parfait (V, GF, D)
Marbled Yogurt Loaves (D)
Fudgy Chocolate Brownies (V, GF, D)
Coffee, Decaffeinated Coffee, & Tazo Tea

SUMMER BREAK (V) 23

Warm Soft Pretzels:
cheddar cheese dip (D), spicy mustard
White Cheddar Popcorn (D)
Assorted Petite Cupcakes (D)
Assorted Candies:
gummy bears, mini hershey bars, m&m's,
starburst, reese's peanut butter cups (N)
Lemonade & Iced Tea

TEA TIME (V) 26

Almond Croissants (D)
Salmon and Cheese Pinwheels (D)
Blueberry Scones (D)
Tazo Tea Selections

CHIPS & DIPS BREAK (V) 26

Guacamole (VN)
Salsa
Texas Caviar: corn, beans, peppers
Tortilla Chips
Iced Tea

SPRING BREAK (V) 26

Sliced Zucchini Bread (D)
Chickpea Salad (GF):
cucumbers, tomatoes, onions, peppers,
lemon vinaigrette, grilled ciabatta
Cherry Blossom Tarts (D)
Raspberry Lemonade

ENERGIZE BREAK (V) 26

Sun Butter Protein Bites (GF)
Avocado Chocolate Chia Pudding (V, GF)
Greek Yogurt Granola Honey Parfaits (D)
Fresh Squeezed Seasonal Juice

CHEF'S GARDEN BREAK (VN) 26

Fresh Crudit :

carrots, celery, cherry tomatoes, cauliflower,

broccoli

Individual Hummus Containers (VN, GF)

Tahini Dip (VN, GF)

Baba Ghanoush (VN, N, GF)

Tapenade (VN, GF)

Pita Chips

Cucumber & Lemon Infused Water

SAVORY & SWEETS



INDIVIDUAL GREEK YOGURT 6

SLICED SEASONAL FRUIT 13

TEA SANDWICHES 21

Select Two (2):

Deviled Eggs: arugula

Smoked Salmon (D): cream cheese

Smoked Turkey: cranberry spread

Cucumber (D): boursin cheese

ASSORTED PINWHEEL BITES 12

Select Two (2):

Ham (D): cheddar, garlic aioli

Salmon (D): cream cheese, dill

Beef (D): horseradish cream

Smoked Curried Eggplant (VN)

Roasted Pepper (VN): sundried tomatoes,
baby spinach

HOUSE-BAKED COOKIES 5.25

BROWNIES & BLONDIES 5.25

FUDGY BROWNIES (VN, GF) 6

PATISSERIE 6

madeleines, palmieres

DOLCI 6

pignoli, butter cookies, rainbow cookies

MACARONS 4

MINIMUM 1 DOZEN

3-INCH FRUIT TARTS 8

YOGURT LOAVES (D) 6

Select One (1): lemon, marble, banana,
cranberry nut (N)

ICE CREAM BARS 4.25

425 PER ICE CREAM CART

novelty ice cream bars, ice cream cups, fruit bars

ICE CREAM SUNDAES 19

Chocolate, Vanilla, Strawberry Ice Creams

vegan sorbets available upon request

Mix Ins: sprinkles, chocolate chips, crushed ore-
os, chocolate sauce, whipped cream (D)

SANDWICHES



SANDWICH PLATTER CLASSIC 19

Select Three (3) Classic Sandwiches

SANDWICH PLATTER GOURMET 25

Select Three (3) Classic or Gourmet Sandwiches

COLUMBIA COMBO 21

MINIMUM 100 GUESTS

SERVED IN PAPER BAGS

Select Three (3) Classic Sandwiches

David's Chocolate Chip Cookie

Whole Apple

Individual Bag of Chips

Bottle of Water

SANDWICH LUNCH 'TO-GO' 35

SERVED IN PAPER BAGS, BOXES, OR BUFFET

MINIMUM 10 GUESTS FOR BUFFET

Select Three (3) Classic or Gourmet Sandwiches

Select One (1) Salad:

mixed greens (GF, VN)

greek orzo, confetti vegetables (V)

roasted quinoa, cranberries, micro greens (GF, VN)

roasted brussels sprouts, caesar (GF, VN)

bbq chickpeas (GF, V)

Dean's Favorite Fudge Brownies

Tropical Fruit Salad

Individual Bag of Chips

Aluminum Bottle of Water

VEGAN & VEGETARIAN

Smashed Avocado (VN): sun-dried tomatoes, arugula, balsamic, olive oil, multigrain

Herbed Falafel (V, D): hummus, tomatoes, cucumbers, feta cheese, kalamata olives, olive oil, vinaigrette, pita pocket

Southwestern Grilled TLT (VN): veggie bacon, lettuce, tomatoes, grilled tofu, avocado, pickles, vegan chipotle spread, multigrain baguette

Buffalo Seasoned Tofu (V, D): lettuce, cheddar, carrots, ranch, wrap

BBQ Tofu (VN, GF): tangy cabbage slaw, GF pretzel bun

Collard Greens: (VN, N): almond & garlic spread, tomatoes, red onions, carrots, avocado, cucumbers, alfalfa sprouts, wrap

SEAFOOD

Shrimp Salad: lettuce, tomatoes, lemon mayo, pita pocket

Pain Bagnat (Niçoise Salad Sandwich): olives, beefsteak tomatoes, bibb lettuce, baby spinach, hardboiled eggs, onions, basil, radishes, aioli, red wine vinegar, pita pocket

POULTRY

Spicy Grilled Chicken (D, H): roasted jalapeños, pepper jack cheese, lettuce, tomatoes, mayo, sourdough

Green Goddess Sandwich: boston lettuce, avocado, arugula, roasted chicken, bacon, green goddess mayo, french baguette

Chicken Milanese (D, H): arugula, tomatoes, asiago cheese, red onions, basil vinaigrette, ciabatta

Greek Grilled Chicken (D, H): tomatoes, cucumbers, feta, kalamata olives, olive oil, vinaigrette, pita pocket

Smoked Curry Turkey (D): mozzarella, black olives, curry mayo, spinach wrap

BEEF/PORK

Sliced Petite Filet of Beef: horseradish mayo, arugula, tomatoes, onion baguette

Sliced Asian Pork Loin: sweet chili sauce, asian slaw, kaiser roll

Black and Blue Sandwich (D): sliced roast beef, caramelized onions, blue cheese crumble, cracked black pepper, buttery brioche roll

VEGAN & VEGETARIAN

Caprese (D, V): mozzarella cheese, tomatoes, arugula, basil aioli, focaccia

Sicilian Eggplant (VN): roasted peppers, caramelized onions, olive tapenade, spinach wrap

Southwestern Black Beans (V, D): corn, quinoa, sour cream romaine lettuce, avocado dressing, sundried tomato wrap

Collard Green (VN, N): almond & garlic spread, tomatoes, red onions, carrots, avocado, cucumbers, alfalfa sprouts, wrap

Very Veggie (VN): lettuce, tomatoes, avocado, alfalfa sprouts shredded carrots, plant based herb mayo, onion baguette

Chickpea 'Chicken' Salad (VN): chickpeas, celery, scallions, pickled onions, dijon mustard, plant based mayo, french baguette

SEAFOOD

Tuna Salad: mesclun, celery, tomatoes, mayo, wrap

Smoked Salmon (D): red onions, cucumbers, tomatoes, chives, cream cheese, multigrain

POULTRY

Grilled Chicken BLT (H, D): gruyère, bacon, tomatoes, lettuce, garlic aioli, ciabatta

Sliced Turkey Breast (D): cheddar cheese, bacon, avocado, tomatoes, sourdough

Chicken Caesar Salad (H, D): lettuce, parmesan cheese, croutons, wrap

BEEF/PORK

Smoked Ham (D): muenster cheese, baby spinach, roasted peppers, honey mustard, sourdough

Muffaletta (D): salami, mortadella, ham, arugula, provolone, mozzarella, olive spread, artichokes, roasted bell peppers, focaccia square

Brie and Prosciutto (D): prosciutto, salami, spanish chorizo, arugula, brie, bell peppers, balsamic and fig vinaigrette, lemon, olive oil, ciabatta

Rustic Ham and Cheese (D): caramelized onions, swiss cheese dijon mustard, sautéed peppers, pickle, french baguette

HEARTY SALADS & GRAIN BOWLS



All salads include:
rustic bread or homestyle roll

Salad/Grain Bowl Lunch 'To-Go'

35

SERVED IN PAPER BAGS, BOXES, OR BUFFET

MIN 10 GUESTS FOR BUFFET

Select Three (3) Salads or Grain Bowls

Dean's Favorite Fudge Brownies

Fruit Salad

Individual Bag of Chips

Aluminum Bottle of Water

Build Your Own Salad or Grain Bowl Bar

57

CHEF ATTENDANT REQUIRED

SALADS

Greek Salad (V, GF, D): grilled chicken, spinach, feta cheese, kalamata olives, cucumbers, tomatoes, greek dressing

BBQ Chicken Salad (GF, D): mixed greens, baby kale, quinoa, avocado, roasted carrots, radish, sunflower seeds, dill ranch dressing

Chicken Caesar Salad (V, D): grilled chicken, romaine, croutons, parmesan cheese, caesar dressing

Napa Greens Salad (VN, GF): romaine, napa cabbage, haricot vert, grape tomatoes, baby corn, avocado, vinaigrette

Thai Tofu Salad (VN, GF, N): spinach, red cabbage, edamame, crushed peanuts, basil, peanut dressing

Niçoise Salmon Salad (GF): hard boiled eggs boston lettuce, cherry tomatoes, capers, herb lemon dressing

Chicken Waldorf (GF, N, D): celery, spring onions, walnuts, mesclun, tomatoes, waldorf dressing

Summer Corn Salad (GF, V): charred corn, heirloom tomatoes, scallions, basil, pickled red onions, arugula, honey lime vinaigrette

Chopped Italian Salad: salami, provolone, kale, israeli cous cous, roasted peppers, Italian vinaigrette

Mediterranean Salad (VN): mixed greens, farro, tomatoes, cucumber, lemon vinaigrette

GRAIN BOWLS

Quinoa with Grilled Chicken (GF): diced tomatoes, sliced mushrooms, chopped broccoli, roasted garlic lemon vinaigrette

Jasmine Rice with Chili Ginger Soy Tofu (VN): chopped broccoli, shredded carrots, green peas, sliced cabbage, sweet soy vinaigrette

Farro with Southwestern Chicken: avocado, fire roasted corn, crispy onions, bacon bites, cilantro vinaigrette

Brown Rice with Garlic Parmesan Steak: diced tomatoes, green peas, crispy onions, bacon bites, basil vinaigrette

Jasmine Rice with Pan Fried Shrimp (GF): sliced mushrooms, shredded carrots, avocado, sliced almonds, chimichurri

BUFFETS

Minimum of 20 Guests

Attendant is required



All buffets include:
dinner rolls & butter
sliced seasonal fruit

PAN ASIAN BUFFET

57

Mandarin Orange Salad (VN, GF):

napa cabbage, bibb lettuce, water chestnuts,
carrots, mushrooms

Spicy Tofu (GF, VN):

sambol coconut sauce

Cantonese BBQ Chicken

Broccoli & Peppers (VN, GF)

Garlic Rice (VN, GF)

Coconut Macaroons

FRENCH BUFFET

57

Cauliflower Salad (V, GF):

tomatoes, cucumbers, onions, French mustard
dressing

White Bean and Tomato Cassoulet (V, GF)

Grilled Chicken with Vierge Sauce (GF):

olive, tomato, lemon, olive oil, fresh herbs

Sautéed Parsley Potatoes (V, GF):

garlic

Haricots Verts Almondine (VN, GF, N)

Tarte Aux Pommes

ITALIAN BUFFET

57

Caesar Salad (V, D):

romaine, croutons, parmesan cheese, caesar
dressing

Asparagus Basil Risotto (V, D, GF)

Burst Cherry Tomato Basil Chicken (GF):

garlic

Pesto Pasta Primavera (V, N)

Roasted Summer Squash (VN, GF)

Cannoli (D)

SOUTHWESTERN BUFFET

57

Charred Corn Salad (GF)

Char-grilled Vegetable Medley (VN, GF)

Roast Mojo Boneless Chicken (GF, H)

Fajita Toppings:

pico de gallo, cheese (D), jalapeño, guacamole,
sour cream (D)

Corn Tortillas (GF) & Tortilla Chips

Shishito Peppers (V)

Cilantro Lime Rice (D): black beans

Tres Leches Cake (D)

ADDITIONAL ENTREE

8

General Tso Shrimp (GF)

Salmon Piperade (GF)

swap out an entree with no extra charge

South By Southwest Cod (GF):

cowboy caviar, roasted onions, peppers

Herb Crusted Branzino (GF)

BUFFETS

Minimum of 20 Guests

Attendant is required



All buffets include:
dinner rolls & butter
sliced seasonal fruit

AMERICANA BUFFET

57

Wedge Salad (D, V, GF): blue cheese, bacon, tomatoes, pickled red onions

Poblano Stuffed Pepper (VN, GF): roasted eggplant, quinoa, fire roasted tomato sauce

Roasted Herb Chicken (GF)

Macaroni & Cheese (D, V)

Grilled Mini Bell Peppers (VN, GF): zucchini, tri-color cauliflower

Apple Pie (D, V)

BARBECUE BUFFET

57

Potato Salad (V, GF)

Mixed Green Salad (VN, GF)

Beyond Beef Burgers (VN, GF)

Beef Brisket Sliders

Hebrew National Beef Hot Dogs

Traditional Toppings:

American cheese (D), lettuce, tomato, onion, pickles, ketchup, mustard, relish, mayo (D)

Baked Beans (VN, GF)

Fruit Salad (VN, GF)

House-Baked Cookies & Brownies (D)

SOUTHERN BUFFET

57

Spinach Cobb Salad (GF)

Jackfruit Jambalaya (VN, GF)

Roasted Salmon (GF): mustard glaze

Collard Greens

Sweet Potatoes with Brown Sugar (V)

Key Lime Pie (V)

MEDITERRANEAN BUFFET

57

Greek Salad (V, D): romaine, kalamata olives, feta cheese

Plaki (VN, GF): gigante beans, spicy tomato broth, celery, carrot, garlic

Boneless Chicken (GF): capers, roasted garlic, oregano

Meyer Lemon Kritharaki (V, D): orzo, cucumber, chickpeas, onions, feta, baby bell peppers
lemon vinaigrette

Blistered Tomatoes & Roasted Cauliflower (VN)

Baklava (V, D, N)

ADDITIONAL ENTREE

8

Lemon Garlic Shrimp (GF)

BBQ Glazed Salmon (GF)

swap out an entree with no extra charge

Buttermilk Fried Chicken (D)

Bone-In Barbecue Chicken (GF)

ask for a list of Barbecue enhancements

SUSTAINABLE LIVING

Minimum of 20 Guests

Attendant is required

Enjoy a curated menu of local and sustainable dishes and give back to our planet and our community.

SUSTAINABLE LIVING BUFFETS ARE ABOUT 60% REDUCTION IN CARBON FOOTPRINT FROM STANDARD BUFFETS.

All buffets include:
dinner rolls & butter
sliced seasonal fruit

PLAN 2030 BUFFET

Roasted Quinoa Salad (VN, GF):

baby Tuscan kale, tri-color quinoa, avocado, cherry tomato, creamy tahini dressing

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

Curried Cauliflower Salad (VN, GF):

grape, roasted corn

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

Stuffed Mushrooms (VN):

farro, lemon pesto, tuscan kale, watermelon radish, roasted fennel, blood orange vinaigrette

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

Grilled Spiced Tofu (D, VN, GF):

mango salsa

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

Tri-Color Roasted Potatoes (VN, GF)

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

Roasted Broccolini (VN, GF):

sundried tomatoes, garlic

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

Coconut Rice Pudding (V, GF)

Norwich Meadows Farm, NY

Lancaster Farm Fresh, Lancaster County, PA

62 BLUE BUFFET

White Asparagus (D, GF):

endive, radicchio, green onion, citrus creamy dressing

Lancaster Farm Fresh, Lancaster County, PA

Ronny Brook Dairy, Ancramdale, NY

Heirloom Tomato Salad (VN, GF):

basil, red onions, white balsamic

Chilled White Gazpacho (N, GF):

almond, white grapes, cucumber, mint, lemon zest

Lancaster Farm Fresh, Lancaster County, PA

Meyer Lemon Roasted Chicken Breast (GF):

garlic, thyme, rosemary

Murray's Chicken, South Fallsburg, NY

Lancaster Farm Fresh, Lancaster County, PA

Pan Roasted Sea Bass (GF):

heirloom tomato and corn salsa

Ocean Box, Bronx, NY

Norwich Meadows Farm, NY

Organic Summer Squash Medley (D, GF):

tri-color baby carrots, olive oil

Norwich Meadows Farm, NY

Pea & Asparagus Risotto (V, GF)

Norwich Meadows Farm, NY

Pannacotta (D, GF):

Pearl River, NY

67

RECEPTIONS

Minimum of 25 Guests

Attendant is required



ONE HOUR PASSED HORS D'OEUVRES EACH ADDITIONAL HOUR

**34
17**

COLD

Roasted Red Beet Hummus (VN, GF):
asparagus

Goat Cheese Crostini (V): fig, herbs

Sundried Tomato & Basil Crostini (D, V):
pesto cream

Cremini Mushroom (VN, GF): spinach

Roma Tomato Bruschetta (VN): basil, crostini

Eggplant Caponata (VN, GF)

Herbed White Bean Spread (VN, GF): chives,
rice cracker

Tuna Tartare (GF): wasabi mayonnaise,
rice cracker

Mini Lobster Roll (D)

Salmon Mousse (D, GF): chives, rice cracker

Maryland Crabmeat Salad (D, GF):
cucumber cup

Shrimp Cocktail (GF): cocktail sauce

Curried Chicken Salad Tartlet (D): grapes

Seared Beef Filet (D): horseradish cream,
crostini

HOT

Truffle Scented Grilled Cheese (V, D)

Spanakopita (D, V)

Phyllo Triangle (D, V): honey, goat cheese

Vegetable Samosa (VN): mango chutney

Cherry Blossom Tart (D, V)

Deep Dish Pizza Tart (D, V)

Vegetable Spring Roll (V)

Mini Falafel (VN, GF)

Vegetable Tikki (VN, GF)

Bella Flora Puff (D, V): portobello, ricotta cheese

Assorted Mini Quiche (D, V)

Four Cheese Arancini (GF, D)

Grilled Shrimp Skewer (GF): parsley, garlic

Buffalo Chicken Spring Roll

Chicken and Cheese Quesadilla Cone (D)

Thai Chicken Spring Roll: lemongrass, ginger

Moroccan Lamb Kebab (GF): fig, apricots,
pepper

Franks in a Blanket (D): spicy brown mustard

Mini Lamb Gyro (D): pita, sour cream

Beef Barbacoa Taquito

Reuben Puff (D)

Pastrami & Whole Grain Mustard Spring Roll

Steak au Poivre Skewer (D, GF):

green peppercorn sauce

BBQ Pulled Pork Bite

RECEPTIONS



CRUDITÉ & DIPS

Select Two (2) Dips: blue cheese (D),
ranch (D), hummus, dill yogurt (D)

BRUSCHETTA

Artichoke & Goat Cheese (D, V)
Traditional Roma Tomato (VN)
Olive Tapenade (VN)
Toasted Bread & Crostini

CROSTINI

Select Three (3) Crostini:
avocado, sundried tomatoes (VN)
roasted mushroom medley (VN)
salmon mousse, marinated anchovies, dill
basil pesto, prosciutto, shaved parmesan (N, D)
short rib, caramelized onion, horseradish aioli (D)

8 GREEK 22

Farmer's Salad (D, V): romaine, kalamata
olives, feta cheese, tomatoes, red onion
Chicken Souvlaki
Pita, Tzatziki, Hummus (D, V)
Spanikopita (D, V)
Honey & Goat Cheese Phyllos (D, V)

9.50

MIXED GRILL 22

Select One (1) Protein:
Steak, Sausage, Chicken
Grilled Assorted Vegetables
chimichurri sauce, garlic mojo sauce

18

ASSORTED SUSHI 22

ARTISANAL CHEESE BOARD 23

selection of imported cheeses
honeycomb, figs, dried fruits, nuts (N)

RECEPTIONS



SLIDERS

Select Three (3) Sliders:

black bean burger sliders (VN)
roasted mushroom sliders (VN)
buffalo chicken sliders
grilled chicken sliders
chicken parm slider (D)
bbq pulled pork slider
short rib slider: pickled onions
meatball mozzarella slider (D)
Fingerling Potatoes (VN, GF)

CARIBBEAN

Coconut Shrimp
Grilled Jerk Chicken Bites (GF)
Mini Spicy Beef Patties
Grilled Pineapple (VN, GF)

ANTIPASTI

Prosciutto, Soppresata
Parmigiano Reggiano, Bocconcini (D)
Medley of Pickled & Hot Peppers (VN, GF)
Marinated Artichoke Hearts (VN, GF)
Marinated Olives (VN, GF)
Roasted Eggplant (VN, GF)
Artisanal Breads

23

SUSTAINABLE LIVING

Select Three (3) Items:

Green Tomato Salad (VN, GF): arugula,
piquante peppers, caramelized onions
Pan-Fried Sesame Tofu (VN)
Buffalo Cauliflower (VN, GF)
Miso Creamy Polenta (VN, GF):
roasted vegetables
Wild Cod Tikka Masala (D): naan bread

26

SPORTS BAR

29

Cheddar Jalapeño Poppers (D, V)
Loaded Potato Skins (GF)
Franks in a Blanket: spicy brown mustard
Buffalo Chicken Wings (GF): carrot sticks,
blue cheese (D), celery

26

TAPAS

30

Roasted Red Peppers (VN, GF): olives,
red pepper flakes
Serrano Ham & Manchego Cheese (D, GF)
Duck Confit (GF)
Smoked Dried Chorizo (D, GF): stuffed
olives, blue cheese
Seafood Ceviche (GF)
Honey Spiced Dried Beef (GF): pâté,
cippolini onions, balsamic vinegar
White Anchovies (GF)
Crostini

26

RECEPTIONS

Minimum of 50 Guests
Chef Attendant(s) required



TACOS

Select Three (3) Proteins:

Tequila Lime Chicken (GF)

Barbacoa Beef (GF)

Pork Carnitas (GF)

Crispy Baja Fish

Chipotle Roasted Vegetables

Mini Corn & Flour Taco Shells/Tortillas (GF)

Toppings to include:

roasted corn salsa, cheese, salsa, guacamole, sour cream, pico de gallo

PASTA

Select Two (2):

Penne Marinara (VN)

Penne alla Vodka (V, D): peas, onions

Cavatelli Primavera (VN): sautéed garden vegetables, garlic, olive oil, fresh basil

Tortellini (V, D): sundried tomato cream sauce

Cheese Ravioli (V, D): pesto sauce

Gluten-Free Option (GF): Tortellini (with any sauces above)

Add Grilled Chicken

Add Grilled Shrimp

21

RISOTTO (GF, D)

Select Two (2):

Mushroom Risotto

Butternut Squash Risotto

Parmesan Risotto

Pancetta & Leek Risotto

Short Rib Risotto

26

ASIAN

31

Pan-Seared Pork, Chicken, Vegetable Dumplings

Thai Vegetable Summer Rolls (VN, GF)

Asian Chicken Salad (D): sesame cone

Kung Pao Chicken (GF): lettuce leaf cup

Seared Ahi Tuna (GF):

lettuce leaf cup, spicy cashews, crispy rice noodles, napa cabbage slaw, ginger dressing

Sauces: wasabi, soy sauce, sriracha, hot mustard, sweet chili dipping sauce

24

CARVING

35

Select One (1):

Roast Sirloin (GF): horseradish cream

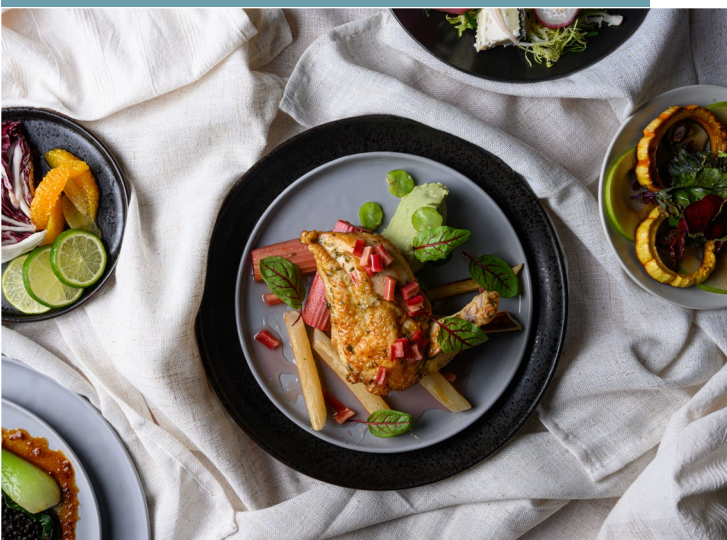
Roasted Turkey Breast (GF):

cranberry-orange chutney

Salmon en Croute (D): dilled crème fraiche

SHOW KITCHEN RECEPTION

Minimum of 50 Guests
Chef Attendant(s) required



SPICE MARKET (V) 39

Daal Quatro (VN, GF)
Tikka Masala with Paneer (D, V, GF)
Saag Potatoes (V, GF)
Tandoori Cauliflower (V, GF)
Baby Tuscan Kale Salad (VN, GF): raisin, cucumber, tomato, cilantro, red onion, chickpeas, mango, quinoa, tamarind chutney
Dipping Sauces: mint, tamarind
Naan Bread

CHURRASCARIA 39

Select Two (2) Skewers:
Steak (GF)
Sausage (GF)
Chicken (GF)
Grilled Vegetable (VN, GF)
Pao de Queso (D, GF)
Jollas del Mar Ceviche
Batatas Tricolores (VN, GF)
pickled onions, caramelized onions (VN, GF), chimichurri sauce (VN, GF)
Add Additional Skewer 5

MAISON FRANÇAISE 39

French Cheese Board (D, GF): artisanal breads
Raclette Station (D, GF): steamed potatoes
Charcuterie Board
Cornichons
Légumes Marinés (VN, GF): cauliflower, peppers, carrots, onions, cucumbers

MERCADO ESPAÑOL 39

Paella Valenciana
Patatas Bravas
Select two (2) Tapas:
Spanish Tomato Salad (VN, GF): citrus fennel marinated olives
Blistered Padron Peppers (VN, GF)
Clams Sherry (GF)
Serrano Ham (GF): tri color heirloom tomatoes
Marinated Octopus (GF): black garlic
Add Additional Tapa 5

WINTER SOLSTICE MENU

Event Management

LE POULET

26

Fried Boneless Chicken: crème fraîche, roe selection
hot honey, whiskey sesame glaze, bbq sauce,
alabama white bbq sauce

CROUSTILLANT BUFFET

57

Chipotle Caesar Salad (GF, V, D): tortilla chips,
fried corn ribs, fresh cojita cheese

Fried Boneless Chicken: hot honey,
whiskey sesame glaze, bbq sauce,
alabama white bbq sauce

Macaroni & Cheese (V, D)

Pickled Vegetables (GF, VN)

Pommes Frites (GF, VN)

Ice Cream Cookie Sandwiches (D)

ARANCINI STATION

21

Select Three (3) Arancini:

Classic (GF, V, D): parmesan cheese

Mixed Mushrooms (GF, V, D)

Lemon Saffron (GF, V, D)

Meat Ragu (GF, D): peas
pesto sauce, tomato sauce, lemon cream sauce

VOL AU VENT

16

Select Two (2):

Brie & Red Berries (V, D)

Salmon & Spinach (D)

Sundried Tomato, Pesto & Spinach (V, D)

Scallops & Mushroom (D)

SALAD STATION

24

Chipotle Caesar Salad (GF, V, D): tortilla chips,
fried corn ribs, fresh cotija cheese

Crab Salad (GF, D): heart of palm, avocado,
gem lettuce, endive, frisée, asparagus, radish,
creamy cocktail sauce

Shrimp Salad (GF, D): heart of palm, avocado,
gem lettuce, endive, frisée, asparagus, radish,
lemon herb sauce

PLANTAIN STATION

21

Fresh Ceviche (GF): plantain cup, mahi mahi

Jerk Tofu (GF): plantain cup, avocado salsa

Tuna Tartare (GF): plantain cup

PLATED

Attendant is required



Two Course Plated Lunch

57

Includes one (1) Entrée and one (1) Dessert
Served with Rolls & Butter

Three Course Plated Dinner

95

Includes one (1) Appetizer, one (1) Entrée and one (1) Dessert
Served with Rolls & Butter
Coffee, Decaffeinated Coffee & Tazo Tea

Additional Entree Selection

17

APPETIZERS

Red and Golden Beet Salad (D):

Humboldt Fog goat cheese, pickled shallots, fresh herbs, radicchio, frisée, sherry vinaigrette

Heirloom Tomato and Cucumber Salad:

red onions, basil, parsley croutons, scallions, dill, olive oil, lemon juice, balsamic glaze

Hamachi Cucumber Roll (D, N, GF):

pistachio cream, watercress, watermelon radish, heirloom tomato dressing

Burrata Salad (D, GF):

heirloom tomatoes, arugula, basil, balsamic glaze, olive oil

Roasted Vegetable Salad (GF, V, D):

baby carrots, baby zucchini, asparagus, beetroot, baby spinach, little gem lettuce, cilantro pesto, goat cheese stuffed fig, white balsamic vinaigrette

Classic Gazpacho

Jumbo Lump Crab Cake (D):

meyer lemon mousseline sauce, frisée, shaved fennel, anise, tarragon, dill

Asparagus and Pea Risotto (V, D, GF):

sage butter

PLATED



VEGAN ENTREES

Eggplant Rollatini:

soft tofu, plant based cheese, breadcrumbs, smashed herbed chickpeas, smoked tomato and oregano sauce, spinach

Lemon Marinated Grilled Watermelon

Beefsteak (GF):

skillet fried corn, scallions, plant based chorizo, onions, bell peppers, cilantro, spicy pineapple, ginger chutney

Portobello Mushroom Napoleon:

tomato provençale, garlic breadcrumbs, baby spinach, eggplant

CHICKEN ENTREES

Chicken Ballotine:

olives, figs, sundried tomatoes, poached white asparagus, wilted baby spinach, chardonnay and lemon reduction

Organic Tarragon Chicken Breast:

fava bean concassé (puree), rhubarb gastrique

French Slow Cooked Chicken Breast:

cilantro pesto, sautéed haricot vert (green beans), black trumpet mushroom, roasted beets, baked tomato and pepper coulis

DESSERT

Passion Fruit Tart (V, D)

Apple Tart (N):

almond paste, cinnamon, puff pastry

Lavender Panna Cotta (V, GF, D)

Classic Crème Brûlée (N, D, V, GF):

pistachio tuille, berries

Lemon Meringue Tart (V, D):

red berry coulis

SEAFOOD ENTREES

Pistachio Crusted Salmon (N):

dijon mustard, honey, roasted broccolini, agrumes (citrus) and fennel salad, citrus oil

Baked Poppy Seed Crusted Halibut (N):

leek fondue, forbidden rice, asparagus, pistachio coulis

Seared Red Snapper (GF):

marinated meyer lemon watermelon brûlée, corn and jalapeño salsa, mango, lime coulis

Branzino Grenobloise (D):

lemon, capers, parsley, croutons, brown butter, Greek lemon potato, summer squash

BEEF ENTREES

Beef Tenderloin (GF):

English pea puree, summer squash, roasted cauliflower, cassis (blackcurrant) gastrique

Black Pepper Rubbed Striploin (GF, D):

horseradish and avocado pomme duchesse, asparagus and baby carrot bundle, bourbon demi-glace

Rosemary Crusted Loin of Lamb (D):

morel stuffed artichoke, roasted tomato, greek yogurt, mint and garlic sauce

Coconut Cake (V, D, N)

New York Cheesecake (V, D)

Key Lime Pie (V)

Fresh Fruit Tart (V)

Chocolate Ganache Tart (V)

BEVERAGES

Bartender required for alcohol

All events outside Lerner Hall require an Alcohol Permit at \$75 per bar.

Alcohol requests must be submitted no later than 15 days prior to the event date.

INDIVIDUAL BEVERAGES

Mixed Drinks	14
House Red/White Wine	36
House Sparkling Wine	36
Imported Bottled Beer	9.50
Domestic Bottled Beer	8.50
Martinelli's Apple Cider	10
Sparkling Water	4.25
Assorted Juice orange, cranberry, apple	4.25
Soft Drinks coke, diet coke, sprite, ginger ale, flavored seltzer	4.25
Aluminum Bottle of Water	4.25

COFFEE (Gallon)

SERVES 16 GUESTS

Milk, Cream, Sugar & Sweeteners

DECAF COFFEE (Gallon)

SERVES 16 GUESTS

Milk, Cream, Sugar & Sweeteners

ASSORTED TEA (Gallon)

SERVES 16 GUESTS

Milk, Cream, Sugar & Sweeteners

HOT CHOCOLATE (Gallon)

SERVES 16 GUESTS

APPLE CIDER (Gallon)

SERVES 16 GUESTS

Select One (1): Hot or Cold

ICED TEA (5 Gal)

SERVES 60 GUESTS

LEMONADE (5 Gal)

SERVES 60 GUESTS

ICED WATER (5 Gal)

SERVES 60 GUESTS

FRUIT INFUSED WATER (5 Gal)

SERVES 60 GUESTS

65

ALL DAY BEVERAGE

22

UP TO EIGHT (8) HOURS

Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Flavored Seltzer, Soft Drinks, Water

65

HALF DAY BEVERAGE

13.50

UP TO FOUR (4) HOURS

Coffee, Decaffeinated Coffee, Tazo Tea,
Assorted Flavored Seltzer, Soft Drinks, Water

65

PREMIUM BAR

40

THREE HOUR PACKAGE

Top Shelf Liquors: full fruit garnishes, mixers
Assorted Domestic & Imported Beers
House Red, White, & Sparkling Wine
Soft Drinks, Tonic, Seltzer

ADDITIONAL HOUR

6.50

OR ANY PART THEREOF

64

LIMITED BAR

29

THREE HOUR PACKAGE

Assorted Domestic & Imported Beers
House Red, White, & Sparkling Wine
Soft Drinks, Tonic, Seltzer

64

40

ADDITIONAL HOUR

5

OR ANY PART THEREOF



STAFFING & ADDITIONAL FEES

MENU

All prices are Per Person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DISPOSABLE OR CHINA SERVICE

Disposable orders require a Green Fee of \$1.75 per person.

China Service orders in Lerner Hall are \$5.00 per person.

China Service orders outside of Lerner Hall require a rental fee based on your event needs.

Alfred Lerner Hall | 2920 Broadway | 212-854-5800
eventmanagement.columbia.edu

WAITSTAFF 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

BARTENDER 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS

UNIFORM CHEF 56

PER HOUR | MINIMUM OF SIX (6) HOURS

Premium Hours 84

OVER 8 HOURS | PER HOUR | MINIMUM OF SIX (6) HOURS

Holiday Hours 112

HOLIDAYS | PER HOUR | MINIMUM OF SIX (6) HOURS