



Catering at its Finest!

Pace Dining Services

Create an Unforgettable Experience

Experience the highest level of catering options at Pace University including customized menus tailored to your needs. Our extraordinary culinary team prepares each dish with innovation and creativity finished by exquisite presentation. We are dedicated to improving your catering experience and have created a new catering guide to provide better quality and increased customer satisfaction.



Contents:



Breakfast 4

Morning Breaks 6

Afternoon Breaks 7

Salads, Sandwiches and Bbq 8

Displays and Stations 10

Buffets 12

Coctail Reception 14



Breakfast:

Wake-Up Call

All breakfast specials include Freshly Brewed Regular and Decaffeinated Coffee, an assortment of Herbal Teas and a selection of Pure Premium Tropicana Juices.

Fresh Start

Choice of two or three freshly made, mini bakery items including Muffins, Danishes and/or Bagels, with Cream Cheese, Butter and Preserves

Continental

Fresh Seasonal Fruits, choice of two or three freshly made, mini bakery items including Muffins, Danishes, Bagels, Croissants, and/or Scones with Cream Cheese, Butter and Preserves

The Pacer

Fresh Seasonal Fruit, an assortment of Bagels with Smoked Salmon, Tomato and Capers, sliced Onion, Cream Cheese, Butter and Preserves

The All American

Fluffy Scrambled Eggs, Seasoned Breakfast Potatoes, Fresh Seasonal Fruit and a choice of Crispy Bacon or Country Sausage

Formal plated breakfast available upon request.
Please contact Dining Services for details and pricing.



Morning Breaks:

Take a Break

Coffee

Freshly Brewed Regular and Decaffeinated Coffee, and an assortment of Herbal Teas

Refreshing Beverages

A selection of Pure Premium Tropicana Juices, Freshly Brewed Regular and Decaffeinated Coffee, and an assortment of Herbal Teas

Delicious Delight

Warm Sticky Buns, Freshly Brewed Regular and Decaffeinated Coffee and an assortment of Herbal Teas

Sweet Treat

Biscotti, Coffee Crumb Cake, Freshly Brewed Regular and Decaffeinated Coffee and an assortment of Herbal Teas

Healthy Start

Build-your-own parfait with Yogurt, Granola, Seasonal Fresh Fruit and Berries, Low-fat Breakfast Breads, Freshly Brewed Regular and Decaffeinated Coffee and assortment of Herbal Teas



Afternoon Breaks:



Gimme a Break

Brownies, Blondies, Cookies, Fruit Salad, Freshly Brewed Regular and Decaffeinated Coffee, an assortment of Herbal Teas and Assorted Beverages

South of the Border

Chips with Salsa and Guacamole and assorted beverages

Tea Time

Assorted Herbal Teas, Iced Tea, Scones, Finger Sandwiches and Fresh Berries





Salads, Sandwiches

Gourmet Sandwich Luncheon

Served with freshly brewed Regular and Decaffeinated Coffee, an assortment of Herbal Teas, Bottled Beverages, Chips, freshly baked Cookies and Brownies. All sandwiches served on assorted breads, wraps and gourmet rolls.

**PICK
THREE**

Choose Your Sandwiches:

Parties 50+ Choose 4 / Parties of 100+ Choose 5

- Roast Turkey, Cheddar Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese & Horseradish Mayo
- Shaved Ham, American Cheese, Sliced Tomato & Field Greens
- Tuna Salad, Red Onion, Field Greens & Sliced Tomato
- Fresh Mozzarella, Roasted Red Pepper, Fresh Basil & Balsamic Vinaigrette
- Grilled Chicken Club with Creole Mayo

**PICK
TWO**

Pick Your Salads

- Classic Tossed Salad topped with Tomato, Cucumber, Shaved Carrot & Red Onion
- Classic Caesar Salad with Homemade Croutons & Parmigiano Cheese
- Pasta Salad with Sautéed Spinach & Feta Cheese
- Red Bliss Potato Salad
- Southwestern Rice & Black Bean Salad
- Fresh Mozzarella, Tomato & Basil Salad
- Bermuda Green Bean Salad

Salad Luncheon

Served with Freshly Brewed Regular and Decaffeinated Coffee, an assortment of Herbal Teas, Bottled Beverages, assorted Mini Rolls, Fresh Seasonal Fruit, and Freshly Baked Cookies or Brownies.

**PICK
THREE**

Choose Your Salads:

- California Spinach Fresh Mozzarella & Tomatoes
- Cobb Salad- Chopped Iceberg Lettuce, Grilled Chicken, Bacon, Black Olives, Avocado, Tomato & Egg
- Fresh Chicken Caesar Salad with Parmesan Croutons, Served with Fusilli Pasta
- Greek Salad- Chopped Romaine Lettuce, Tomato, Cucumber, Kalamata Olives & Feta Cheese
- Chef Salad- Chopped Iceberg Lettuce, Tomato, Cucumber Sliced Ham, Sliced Turkey & Sliced Roast Beef
- Platter of Roasted Vegetables
- Hummus, Sprouts & Marinated Vegetables
- Cappicola Ham, Salami, Pepperoni, Provolone Cheese, Lettuce & Tomato
- Grilled Chicken Caesar

Boxed Lunches

Served with one Gourmet Sandwich, small bag of Chips, piece of Whole Fruit, Cookie and bottled water.

See Gourmet Sandwich Luncheon for sandwich choices. Parties of 20 or less, choose two sandwiches. Parties over 20, choose three sandwiches.



iches and Bbq

Call Your Hero

Fabulous Three-Foot Hero with choice of Specialty Salad, Individual Bag of Chips, Soda or Bottled Water and Cookies

Three-Foot Hero Choices:

- **American:** Ham, Turkey, Roast Beef, American Cheese, Lettuce and Tomato
- **Italian Feast:** Ham, Salami, Provolone Cheese, Lettuce & Tomato with Vinaigrette Dressing
- **Vegetarian:** Grilled Vegetables with or without Cheese
- **Chicken Caesar:** Grilled Herb Chicken Breast with Caesar Salad

(Minimum of 12 Guests Per Hero)

Formal plated dinners are available upon request. Please contact dining services for details and pricing.



Someone Say BBQ?

BBQ's include necessary paper utensils, plates and cups, condiments such as mustard, mayonnaise and ketchup, and linen for buffet tables

- **Great American BBQ (\$14.95/person)**
Hamburgers, Vegetable Burgers, Hot Dogs, BBQ Chicken, Cole Slaw, Potato Salad and Corn on the Cobb, Cheese Platter, Relish Platter, sliced Watermelon and assorted Cookies, Lemonade, Ice Tea and Fruit Punch
- **"Extreme" BBQ (\$17.95/person)**
Hamburgers, Vegetable Burger, Korean Style Ribs, Tandoori Chicken, Fresh Mozzarella & Tomato Salad, Red Bliss Potato Salad, Cheese Platter & Relish Platter, Sliced Watermelon and assorted Cookies, Lemonade, Ice Tea & Fruit Punch

BBQ's of 50-100 guests a grill cook will be provided at no charge. BBQ's of 100 guests or more an additional grill cook will be provided at \$150. Every additional 100 guests will be charged \$150 for a grill cook. BBQ's over 200 people may require additional labor charges.



Displays and Stations:

Cheese Board

Selection of assorted Domestic and Imported Chesses, accompanied by Crackers and Flatbreads, garnished with Seasonal Red and White Grape clusters and Seasonal Berries

Crudités Platter

Cauliflower, Broccoli, Asparagus Spears, Carrots, Celery and Zucchini, served with your choice of Ranch, Sour Cream and Onion, Blue Cheese or Dill dipping sauce

Middle Eastern Platter

Hummus, Baba Ghanoush, Seasoned Pita Chips, Olives and Feta Cheese

Sliced Fruit Platter

Fresh sliced Pineapple, Cantaloupe, Honey Dew, Strawberries and Grapes

Antipasto

Fire Grilled Peppers, Fresh Mozzarella, Provolone, Cured Olives, Prosciutto, Marinated Artichokes, Grilled Mixed Vegetables, Dried Sausages, Tuscan Breadsticks, Bruschetta, Focaccia and Stuffed Cherry Peppers

Exhibition Cooking Stations

Minimum of 35 guests, must be ordered with Cocktail Reception and a Chef Charge is included in price (see insert for pricing)

- Marinated Duck with Hoisin Sauce served on a Chinese Pancake
- Stir Fry Szechwan Beef and Asian Vegetables
- Sushi Station
- Smoked Salmon or House Cured Gravlax Display

Carving Station

Minimum of 35 guests, must be ordered with Cocktail Reception carved to order by our Chefs, includes Rolls and appropriate accompaniments

- Roasted Turkey Breast with Cranberry Orange Compote
- New York Strip Steak with Diane Sauce
- Roasted Loin of Pork with Bourbon Glaze
- Herb Crusted Filet of Beef
- Whole Poached Salmon with Dill Cream Sauce





Seafood Bar

Minimum of 35 guests, must be ordered with Cocktail Reception. Chilled Jumbo Shrimp, Littleneck Clams on a Half Shell, Neapolitan Seafood Salad with Calamari, Oysters on a Half Shell with Cocktail and Remoulade Sauce

Pasta Station

Minimum of 35 guests, prepared to order, served with Breadsticks and Butter. Must be ordered with Cocktail Reception.

PICK
TWO

Choose Your Pastas:

- Penne
- Rigatoni
- Cheese Tortellini

PICK
TWO

Choose Your Sauces:

- Marinara
- Vodka
- Bolognese
- Carbonara
- Alfredo
- Fra Diavolo



Buffets:

Buffet is the Way

Lunch or Dinner buffets include Regular and Decaffeinated Coffee, an assortment of Herbal Teas, assorted Rolls and Butter and require a minimum of 25 guests.

PICK ONE

Choose Your Starter:

- Tossed Green Salad
- Caesar Salad
- Pasta Salad
- Mesclun Salad

PICK ONE

Choose Your Entrée:

- Chicken Marasla
- Chicken Florentine
- BBQ Chicken
- Chicken Piccata
- Chicken Parmigiana
- Lasagna
- Pasta Salad
- Penne A la Vodka
- Paella
- Sliced Pork Loin
- Oriental Spare Ribs
- Sole Florentine
- Roasted Salmon
- Fish & Chips
- Meatloaf
- Sliced Flank Steak
- Veal Parmigiana

PICK TWO

Choose Your Sides:

- String Beans Almondine
- Steamed Broccoli
- Roasted Potatoes
- Sautéed Mixed Vegetables
- Steamed Rice
- Mac & Cheese
- Seasoned Waffle Fries
- Rice Pilaf

PICK TWO

Choose Your Desserts:

- Chocolate Layer Cake
- Tiramisu Cake
- Black Forest Cake
- Cheese Cake
- Apple Pie
- Pecan Pie
- Lemon Morang Pie

International Buffets

All International Buffets are served with Cookies, assorted Sodas and Bottled Water and require a minimum of 25 guests

Far East Buffet

General Tso's Chicken, Mongolian Beef, Fried Rice, Egg Roll, and Lo Mein Fried Dumplings

Mexican Fiesta

Taco Bar, Fresh Guacamole with Nachos, Spanish Rice, Chicken Fajitas and all the Toppings

Greek Wedding

Spanakopita, Gyros with Pita, Rice Pilaf, Chicken Souvlaki, Greek Salad and Pita Bread

Pasta Al Forno

Baked Tortellini with Alfredo Sauce and Pecorino Romano Cheese, Baked Rigatoni with Grilled Chicken and Diced Tomato Fresh Baked Garlic Bread Sticks, and Caesar Salad

Pizza Your Way

New York Style Freshly Baked Pizza (8 slices)

Topping Choices: Pepperoni, Sausage, Meatball, Grilled Vegetables, Spinach, Onions & Peppers

Formal plated dinners are available upon request. Please contact dining services for details and pricing.



Cocktail Reception:

PICK
ANY
SIX

Pricing

Price is based on a one-hour reception. Please select six hors d'oeuvres from the hot or cold items listed. Receptions for over 100 guests can select up to eight hors d'oeuvres from the hot or cold items listed below:

Hot Selections

- Thai Spring Rolls
- Argentine Beef Empanadas
- Individual Spanakopita
- Tempura Shrimp with Teriyaki Sauce
- Sesame Chicken with Honey mustard Sauce
- Reuben Tartlet
- Chicken Satay with Peanut Dipping Sauce
- Mini Quiches
- Pigs in Blankets
- Sausage en Croûte
- Corn and Lump Crab Cakes with Chipotle Mayonnaise
- Miniature Chicken and Wild Mushroom Puffs
- Vegetable Quesadilla
- Shumai Fried or Steamed with Hoisin Sauce
- Chicken Tikka Masala on Individual Nan
- Shrimp Fritters with Hot Mustard Sauce

Cold Selections

- Avocado Salsa on Blue Corn Tortilla
- House Cured Gravlox on Multigrain Bread with Dill Crème Fraîche
- Tomato Bruschetta Parmesan Filled Artichoke Hearts
- Sun dried Tomato and Mozzarella Crostini
- Tomato and Olive Salsa in herbed Tartlets
- Spicy Tuna Rolls
- Roast Beef on Herb Crisp
- Pan Seared Tuna on Sourdough Crouton with Wasabi, Avocado Relish
- Finger Sandwiches
- Asparagus Wrapped in Prosciutto
- Tuna TarTar on Freshly Made Potato Chips





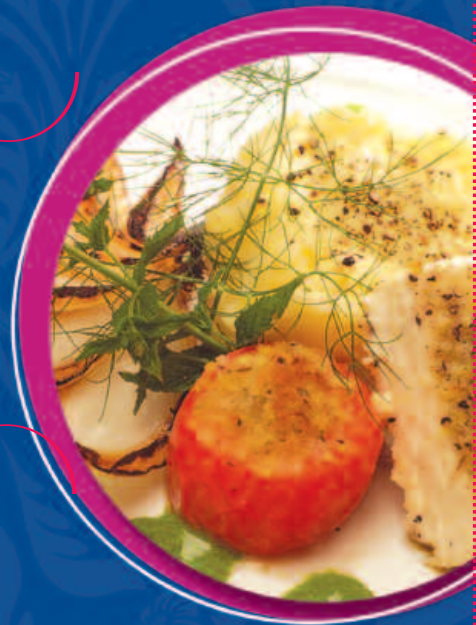
PACE
UNIVERSITY
DINING SERVICES

*For more information,
contact a Pace University Food
Service Professional for
Catering or Menu Information*

New York
(212) 346-1283

Pleasantville / Briarcliff:
(914) 773-3763

White Plains
(914) 422-4119





PACE
UNIVERSITY

Work toward greatness.

For more catering menu information:

**Contact A Pace University
Food Service Professional**

New York City: (212) 346-1360

Pleasantville, Briarcliff & White Plains

Graduate Center: (914) 923-2632

White Plains Law School: (914) 422-4360

Or your on-site special events coordinator