



Catering Menu

John Jay College
of Criminal Justice

CATERING ORDER

48-Hour Advance Notice Required on All Catering Orders.

Please sign this request and fax to: 212-621-3710

Questions? Please contact us at: 212-484-1341 or 212-484-1333



Order Information

Dept. / Org. Name: _____

Contact Name: _____

Phone: _____ Cell: _____

Email: _____

Bill to: _____

Approved by: _____

VP/Designee Signature: _____

Event Information

Date: _____ Time: _____

Location: _____

of Guests: _____

Service Information

Delivery Time: _____

Pickup Time: _____

Setup: ☐ Standard ☐ China & Linen ☐ Waiter Service

Quantity	Item Name Description	Price Each	Total Price
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

ORDER TOTAL: _____

Special Instructions | Comments:

MBJ FOOD SERVICES USE ONLY:

Date Received: _____ Date Confirmed: _____ By: _____



BREAKFAST PACKAGES

Wake your morning with our delightful selection of breakfast packages and services. Whether you prefer sweet or savory, light or hearty, cold or hot, you will find plenty of options to start the day off right. All prices are per person. 10 guest minimum. Please place your breakfast orders by 2:00pm the day before.

CONTINENTAL \$5.75 An Elegant Display of Freshly Baked Miniature Muffins, Bagels, Croissants and Danish (served with Butter, Assorted Cream Cheese and Preserves.) Includes Coffee and Tea Service and Orange Juice.

DELUXE CONTINENTAL \$8.95 An Elegant Display of Freshly Baked Miniature Muffins, Bagels, Croissants and Danish (Served with Butter, Assorted Cream Cheese and Preserves.) Accompanied by a Fruit Salad. Includes Coffee and Tea Service and Orange Juice.

HEART HEALTHY START \$9.50 *(Minimum of 25 people)* An Elegant Display of Assorted Wholesome Mini-Bagels, Scones, Croissants, Muffins & Danishes. Served with Butter, Cream Cheese & Preserves. Accompanied with Plain Low-Fat Vanilla Yogurt with Granola and a Medley of Seasonal Fresh Fruit Salad. Includes Coffee and Tea Service, Cranberry Juice and Orange Juice.

ALL AMERICAN \$12.95 Scrambled Eggs, French Toast OR Pancakes with Sausage and Bacon. Served with Hash Browns OR Home Fries and Toast. Includes Coffee and Tea Service, Orange Juice, Butter and Syrup.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



BREAKFAST SUBSTITUTES

Want a “made to order” Breakfast Package? Choose substitutes of your choice. All prices are per person and in addition to the Breakfast Package price per person. 10 guest minimum.

Freshly Baked Miniature Muffins, Bagels, Croissants and Danish (served with Butter, Assorted Cream Cheese and Preserves)

\$3.50 Scottish Smoked Salmon Platter with Capers, Fresh Lemon Slices and Red Onion Slices. **\$7.95**

A Medley of Seasonal Fresh Fruit Salad **\$2.50**

Arrangement of Sliced Seasonal Fruit **\$4.25**

Decaf Coffee **\$2.25**

Bottled Water **\$1.25**

BRUNCH PACKAGE

Indulge yourself with our sweet and savory breakfast and lunch meal for your late-morning brunch. All prices are per person. 10 guest minimum.

SIGNATURE BRUNCH \$16.95

Fluffy Scrambled Eggs with Sausage OR Ham. Served with Buttermilk Pancakes OR an Elegant Display of Freshly Baked Miniature Muffins, Bagels, Croissants and Danish (served with Butter, Assorted Cream Cheese and Preserves), Mini-Sandwiches OR Quiche and a Medley of Seasonal Fresh Fruit. Includes Hot Beverage Service, Orange Juice and Cranberry Juice.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



LUNCH PACKAGES

Complete delicious sandwich and salad meals. All prices are per person. 10 guest minimum.

TASTY COLD LUNCH \$9.95 Tasty Arrangement of Sandwiches: Turkey and Cheese, Tuna Salad and Chicken Salad. Served on Whole Wheat, Rye and Multigrain Sliced Bread. Accompanied with a Garden Salad and Freshly Baked Cookies. Includes Assorted Canned Soda and Bottled Water.

SIMPLE COLD LUNCH \$12.95 Flavorful Arrangement of Sandwiches and Wraps: Turkey, Roast Beef, Ham and Cheese, Tuna Salad, Chicken Salad, Cheese and Tomato. Served on an Assortment of Fresh Rolls and wraps. Accompanied with a choice of two of the following salads: Garden Salad, Caesar Salad, Pasta Salad, 3-Bean Salad. Olives and Pickles Or Potato Chips, Fresh Baked Cookies OR a Medley of Seasonal Fresh Fruit Salad. Includes Assorted Canned Soda and Bottled Water.

GOURMET COLD LUNCH \$16.50 (Minimum 30 people) CHOICE OF FOUR (4) SANDWICHES & TWO (2) SALADS: Fresh Mozzarella, Tomato & Roasted Pepper, Grilled Chicken Breast & Zucchini, Black Forest Ham and Imported Swiss, Top Round Roast Beef & Horseradish, Pastrami and Mustard, Sauteed Mushrooms, Peppers, Red Onion, Zucchini and Fresh Mozzarella, Turkey Breast, Arugula, Tomato and Hummus Spread (Served on an Assortment of Fresh Specialty Breads). Salad Platters: Baby Greens Salad, Spinach Salad and Three Bean Salad. Accompanied with an Arrangement of Sliced Seasonal Fruit OR an Assortment of Petit Fours and Brownies. Includes Assorted Canned Soda and Bottled Water.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



BOXED LUNCH PACKAGES

Delicious boxed lunch packaged for your convenience in individual boxed meals. All prices are per person. 10 guest minimum.

BOXED LUNCH \$11.95 Tasty Arrangement of Sandwiches: Premium Brand Roast Turkey and Cheese, Deluxe Gourmet Tuna Salad, All White Meat Chicken Salad, Roast Beef, Grilled Vegetable. Served on Fresh Sliced Bread. Accompanied with Whole Seasonal Fresh Fruit, Bag of Chips and Fresh Baked Cookie. Includes Assorted Canned Soda OR Bottled Water.

HEALTHY BOXED LUNCH \$13.50 Your choice of 2 of the following: Grilled Chicken with Tomato on a Tomato Focaccia, Couscous Salad, Turkey with Green Apple and Brie on 7-Grain Bread, Grilled Chicken Pesto Wrap with Sun-dried Tomato on a Spinach Wrap, Grilled Eggplant with Red Onions on Whole Wheat Pita Bread, Roasted Red Pepper and Fresh Mozzarella on Ciabatta Bread. Includes a Granola Bar, an Organic Yogurt and a Small Bottled Water.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



ENTRÉE PACKAGES

Served with your choice of accompaniments: one entrée, one salad, one pasta and one rice or potato. All Entrees include Fresh Garden Vegetables, Dinner Rolls, Assorted Canned Soda & Bottle Water, Medley of Seasonal Fresh Fruit Salad OR Homemade Fresh Baked Cookies.

Price is \$17.95 per person with a 10 guest minimum.

CHICKEN AND TURKEY ENTREES (Additional entrée choices \$5.95 per person)

Chicken Marsala (Herbed Chicken Breast in a Marsala Wine and Mushroom Sauce)

Chicken Francese (Sautéed Chicken Breaded Chicken Breast Sautéed in a Wine, Butter and Lemon Sauce)

Chicken Parmigiana (Boneless, Breaded Chicken Breast layered with Mozzarella and Tomato Sauce)

Chicken Piccata (Boneless Battered Chicken Breast in a Lemon and White Wine Sauce with Capers)

Sesame Chicken (Boneless Fried Chicken in a Traditional Chinese Sesame Sauce)

Baked Chicken (On the Bone)

Grilled Chicken (Chicken Breast with Mozzarella and Mushrooms)

Jerk Chicken (Chicken in a Traditional Dry-rubbed Jamaican Jerk Spice)

Curry Chicken (Chicken in a Stewed Curry Sauce)

BBQ Chicken (Chicken on the bone in a Tomato based Barbeque Sauce)

Mango Chicken (Grilled Chicken Breast marinated in a Mango Glaze and topped with Mango Salsa)

Spinach or Asparagus Stuffed Chicken (Baked Chicken Breast stuffed with Fresh Spinach or Asparagus and

Mozzarella) Roasted Turkey (Classic Roasted Turkey with Gravy and Seasoned Cornbread Stuffing)



ENTRÉE PACKAGES *(Continued)*

BEEF & PORK ENTREES *(Additional entrée choices \$6.95 per person)*

Pepper Steak (Sliced Beef Steak with Sliced Bell Peppers in a Seasoned Soy Sauce)

Grilled Steak (Sliced Grilled Steak with Portobello Mushrooms)

Pernil (Classic Roasted Pork)

Baked Virginia Ham (Virginia-Style Country Baked Ham)

SEAFOOD ENTREES *(Additional entrée choices \$7.95 per person)*

Salmon (Grilled or poached)

Cajun Filet (Tilapia Filet full of Spicy New Orleans flavoring)

Stuffed Flounder (Filet of Flounder with Crabmeat Stuffing)

Paella (Spanish Rice with Mussels, Clams and Shrimp)

All Standard paper goods included. China, linen and waiter service available at an additional charge.



ENTRÉE ACCOMPANIMENTS

SALAD (Choose One)

House Green Salad with Tomato, Onion and Choice of Dressing

Classic Caesar Salad w/ Croutons, Grated Parmesan Cheese and Creamy Caesar Dressing

Greek Salad with Feta Cheese and Olives

PASTA (Choose One) ***(Additional pasta choices \$3.25 per person)***

Baked Ziti (Ziti in Tomato Sauce Baked with creamy Ricotta, Mozzarella and Parmigiano Cheeses)

Ziti Marinara (Ziti in a Zesty Tomato Sauce)

Ziti Bolognese (Ziti in a Zesty Tomato and Beef Sauce)

Penne a la Vodka (Penne tossed in a Tomato, Garlic, Basil, and Vodka Cream Sauce)

Baked Mac & Cheese (Pasta Baked Southern-Style in a Cheddar Cheese Sauce)

Pasta Primavera (Pasta in a Creamy Butter and Parmigiano Cheese Sauce with plenty of Fresh Garden Vegetables)

Vegetable Lasagna (Lasagna with creamy Ricotta, Mozzarella and Parmegiano Cheeses packed with Fresh Garden Vegetables)

All Standard paper goods included. China, linen and waiter service available at an additional charge.



ENTRÉE ACCOMPANIMENTS *(Continued)*

RICE or POTATO *(Choose One)* ***(Additional entrée accompaniment choice \$2.25 per person)***

Rice Pilaf

Spanish-Style Rice with Beans (Long Grained Rice and Black Beans with Sautéed Onions, Peppers and Herbs)

Couscous (Tiny Semolina mixed with dried Cranberries, Walnuts, Basil & Lemon Juice)

Caribbean-Style Rice with Beans (Long Grained Rice and Black Beans with warm flavors of Coconut, Allspice and Ground

Cinnamon) Yellow Rice (Rice flavored with Saffron, Onions and Garlic)

Fried Rice (Steamed Rice Stir-Fried with Eggs and Fresh Garden Vegetables)

White Rice (Steamed Fluffy White Rice)

Basmati Rice (Traditional Indian Long-grained Rice)

Potato Wedges (Fresh Baked with Seasoning)

Roasted Red Skin Potatoes (Fresh Baked with Rosemary and Seasoning)

Garlic Mashed Potatoes (Whipped red-skinned Potatoes with Fresh Garlic)

Sweet Mashed Potatoes (Whipped Sweet Potatoes with Butter)

Candied Yams

All Standard paper goods included. China, linen and waiter service available at an additional charge.



APPETIZER PLATTERS

Mix and match your favorite appetizers with convenient platters. All platter prices are per person.

MINI-SANDWICHES \$4.95 Chef's Assortment of Smoked Turkey & Cheese, Smoked Ham & Cheese, Chicken Salad, Grilled Vegetables, Cheese & Tomato and Tuna Salad.

GOURMET COLD CUTS \$6.25 Assortment of Cold Cuts and Mixed Cheeses with Lettuce and Tomatoes. Served with Fresh Breads.

GOURMET CHEESE & CRACKERS \$5.50 Tasteful and thickly cut pieces of Assorted Cheeses. Served with a Variety of Crackers.

VEGETABLE CRUDITE & DIP \$4.25 Assortment of seasonal sliced Vegetables served with Creamy Ranch Dressing.

HUMMUS, CRAB MEAT AND ARTICHOKE DIP \$4.50 Accompanied with an Assortment of Pita Bread Chips.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



APPETIZER PACKAGES

Mix and match your favorite appetizers and create individually bundled packages. All prices are by the dozen. Two dozen minimum each.

ANTIPASTO SKEWER \$28.00 Mild Delicious Mozzarella Cheese threaded on a skewer with Chunks of Sundried Tomatoes and a wedge of tender Artichoke Hearts and Black Olives.

MINI DEEP DISH PIZZA \$22.00 Assortment with choice of toppings: Spicy Italian Sausage, Pepperoni, Mushrooms, Mushrooms and Veggies.

PETIT QUICHES \$25.00 Assortment of Sundried Tomato, Lorraine, Spinach and Wild Mushrooms Petit Quiches.

SPANAKOPITAS \$22.00 Spinach and Feta Cheese wrapped in a Puff Pastry and served warm.

STUFFED MUSHROOM CAPS \$26.50 (V) Stuffed with a delightful blend of Herbs, Spices and Feta Cheese.

PARMESAN ARTICHOKE HEARTS \$29.00 Tender Artichoke Hearts stuffed with Creamy Goat Cheese and Zesty Parmesan and lightly breaded.

ASPARAGUS AND CHEESE ROLLUPS \$29.00 Asparagus tips with Sharp Asiago Cheese and a hint of Blue Cheese delicately wrapped in a Flaky Filo.

MUSHROOM RISOTTO (V) \$28.50 A twist on the classic Italian rice ball. Arborio Rice with Onions, Fresh Basil, mozzarella cheese and a combination of oyster, portabella, shiitake and white mushrooms dipped in egg and finished with Japanese bread crumbs.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



APPETIZER PACKAGES *(Continued)*

MINI EGG ROLLS \$22.00 Your choice of Chicken, Seafood or Vegetable.

BEEF TENDERLOIN CANAPES \$25.00 (3 dozen minimum) Canapés topped with Beef Tenderloin and Crystallized Ginger.

CHICKEN SATAY SKEWERS \$25.00 Marinated in a Peanut Sauce.

BEEF AND MUSHROOM BROCHETTES \$25.00 Premium chunks of Beef Tenderloins and plump Mushrooms.

SCALLOPS WRAPPED IN BACON \$28.50 Tender Scallops dusted with bread crumbs and lightly wrapped in bacon.

MARYLAND STYLE MINI CRAB CAKES \$29.50 A delicious blend of Crab Meat, Herbs, Yellow and Red Peppers.

COCONUT SHRIMP \$28.50 Served with a Sweet & Spicy Sauce OR Tartar Sauce.

COCKTAIL EMPANADAS \$39.40 These delicious Argentine-style Mini Empanadas are filled with your selection of Beef, Chicken or Cheese, and oven baked to perfection.

ASIAN DUMPLINGS \$22.50 An option to delight vegetarians! Choose from a vegetable or edamame filled dumpling. Served with Soy sauce.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



SNACK PACKAGES

Individually bundled snack packages for any occasion. All prices are per person. 10 guest minimum.

HEALTHY SNACK \$3.50 Arrangement of Whole Fresh Fruit and Granola Bars. Includes Iced Tea OR Lemonade.

SIMPLE SNACK #1 \$2.95 Fresh Baked Cookies. Includes Iced Tea OR Lemonade.

SIMPLE SNACK #2 \$4.45 Fresh Baked Cookies. Includes Coffee and Tea Service.

SIMPLE SNACK #3 \$7.25 Fresh Baked Cookies and Brownies. Includes Coffee and Tea Service, Assorted Canned Soda and Bottled Water.

TASTY SNACK #4 \$8.95 Fresh Baked Cookies and an Arrangement of Sliced Seasonal Fruit. Includes Coffee and Tea Service, Assorted Canned Soda and Bottled Water.

DELUXE TASTY SNACK \$10.50 Medley of Seasonal Fresh Fruit and an Assortment of Cheeses Served with a Variety of Crackers OR Seasonal Vegetable Crudités Served with Creamy Buttermilk Dressing. Includes Assorted Canned Soda and Bottled Water.

PREMIUM TASTY SNACK \$11.95 Tortilla Chips with Fresh Guacamole and Chunky Salsa, an Assortment of Cheeses Served with a Variety of Crackers. Includes Assorted Canned Soda and Bottled Water.

All Standard paper goods included. China, linen and waiter service available at an additional charge.



SNACK A LA CARTE

All prices are per person. 10 guest minimum.

Assortment of Fresh Baked Brownies **\$2.95**

Assortment of Fresh Baked Cookies (Chocolate Chip, Oatmeal and Sugar) **\$1.95**

Assortment of Fresh Baked Cookies & Brownies **\$3.95**

Assortment of Pound Cakes **\$3.50**

Juniors Cheesecake Pops **\$4.95**

Juniors Cheesecake Pops & Brownie Display **\$6.50**

Sliced Seasonal Fresh Fruit Platter **\$4.25**

Seasonal Fresh Fruit Salad **\$2.50**

Cupcakes individually packaged **\$4.25**

Miniature Cupcakes **\$3.99**

Assorted Petite Fours **\$4.95**

Sheet Cakes (1/4, 1/2 or Full Size) **Price Available Upon Request**

All Standard paper goods included. China, linen and waiter service available at an additional charge.



BEVERAGE A LA CARTE

All prices are per person. 10 guest minimum.

Hot Beverage Service (Freshly Brewed Regular OR Decaffeinated Coffee and Teas) **\$2.50**

Decaffeinated Coffee Service **\$2.50**

Assorted Cold Beverage Service (Bottled Water and Assorted Canned Sodas) **\$1.25**

Hot Chocolate **\$2.75**

Iced Tea, Lemonade OR Fruit Punch **\$1.00**

Egg Nog (Seasonal) **\$3.50**

Hot Apple Cider (Seasonal) **\$2.75**

All Standard paper goods included. China, linen and waiter service available at an additional charge.