



CULINART GROUP

INNOVATIVE DINING SOLUTIONS



continental breakfasts • sandwich luncheons • entrée buffets
afternoon snacks • special functions • special event catering

Raritan Valley Community College
(908) 526-1200 x8343
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Welcome to CulinArt Catering Services at Raritan Valley Community College. It is our privilege to serve you. This catering guide outlines CulinArt's most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of CulinArt's full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of 10 people (unless otherwise specified) or \$30.00 minimum, whichever total dollar amount is greater. Prices include delivery, food table/station linens, set-up, break down and pick-up of food and equipment. Certain events (such as china service, tended bars, chef stations) may require additional charges.

To Order catering services please contact CulinArt at (908) 526-1200 x8343 or email us at raritanvalley@culinartinc.com or kswart@raritanval.edu. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us. When emailing your order, remember to include all pertinent information, including function day and date; start time; desired set-up and pick-up times; delivery location (building, floor, room); contact information for the individual placing the order (phone and email); and contact information for the individual responsible for the order billing (phone and email).

24 Hours Advance Notice is typically required for CulinArt to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours are 7:00 AM - 6:30 PM Monday thru Friday. Orders deliverable during regular hours will receive no service charge. Catered Orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Orders Cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. CulinArt will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CulinArt's replacement cost.

Special Function Labor may be required for your event. CulinArt will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$25/hour with a guaranteed five-hour minimum.

We Encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.

breakfast buffets



Continental Breakfast 5.50

select three (3): bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices, bottled water, coffee, decaf and tea

Add our sliced fruit platter for 2.00 additional

Healthy Continental Breakfast 9.50

whole wheat and pumpernickel bagels, low-fat muffins, low-fat cream cheese, trans fat-free spread, fruit preserves and peanut butter, fresh fruit and berry platter, a variety of non-fat yogurts, whole grain cereals, instant oatmeal, skim milk, juices (soy milk available upon request)

Morning Agenda 7.50

miniature croissants, danish, scones, muffins & bagels, served with butter, cream cheese and preserves, seasonal sliced fresh fruit platter, assorted juices, bottled water, coffee, decaf and tea

Bagel Breakfast 4.25

assorted fresh-baked large bagels with your choice of two (2) of cream cheeses: plain, smoked salmon, scallion or veggie, served with butter and preserves, coffee, decaf and tea

Hot Breakfast 12.50 *15 person minimum*

scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits, assorted juices, bottled water, coffee, decaf and tea



Hearty Hot Breakfast 15.50 *15 person minimum*

our Continental Breakfast and Hot Breakfast combined: scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits select three (3) bakery items: bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices, bottled water, coffee, decaf and tea

Healthy Hot Breakfast 14.50 *15 person minimum*

scrambled egg whites: plain or with spinach, tomatoes and part-skim mozzarella cheese, turkey sausage or veggie sausage, baked breakfast potatoes with onions and peppers, orange wedges, assorted juices, bottled water, coffee, decaf and tea

a la carte breakfast



Freshly-baked Bagels 2.50

with plain cream cheese, butter and preserves

Freshly Baked Full-size Muffins 2.95

Fresh Fruit Mosaic 3.00

sliced fresh fruit and berries with honey yogurt dip

Assorted Whole Hand Fruit Basket .95

Individual Low-Fat Yogurts 1.50 each

Fruit & Yogurt Parfaits 2.95 each

Breakfast Cereals 2.25

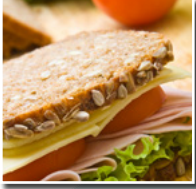
with whole and skim milk

Smoked Atlantic Salmon Platter 7.25

Granola Bars & Cereal Bars 1.50

Gourmet Miniature Pastries 6.25

sandwiches & wraps



Somerville Luncheon \$14.00 per person

select up to four (4) sandwiches from the following, prepared with lettuce and tomato on assorted breads/rolls:

- rare roast beef
- turkey breast
- lean ham and swiss
- tuna salad
- chicken salad
- egg salad

includes: pickles, chips, assorted canned sodas and bottled water, a freshly baked cookie platter and two (2) side salads from our selection inside guide



Brigewater Luncheon \$15.00 per person

select up to four (4) wraps from the following, rolled in assorted flavored wraps:

- chicken caesar with creamy spread and shredded parmesan
- herbed chicken salad with leaf lettuce
- balsamic roasted vegetables and fresh mozzarella
- fresh roasted turkey with cranberry spread and leaf lettuce
- turkey club with bacon, tomato, shredded romain and ranch dressing
- roast beef with watercress and horseradish spread
- vegetable tuna with lettuce and tomato
- genoa salami, provolone, prosciutto and roasted red peppers

includes: pickles, chips, assorted canned sodas and bottled water, a Sweet Surrender platter and two (2) side salads from our selection inside guide



Golden Lion Luncheon \$16.00 per person

select up to four (4) sandwiches from the following, prepared on assorted hearth-baked rolls, breads, pitas and croissants:

- smoked turkey, cheddar, lettuce, tomato and honey mustard
- fresh roast breast of turkey with cranberry chutney
- roast turkey, swiss, leaf lettuce and tomato
- grilled chicken with romaine and roma tomatoes
- roast beef, watercress, havarti and tomato
- pastrami and swiss with thousand island spread
- mediterranean seafood salad with capers, tomato and diced peppers
- tuna salad with lettuce and tomato
- vegetable tuna with lettuce
- genoa salami, prosciutto, provolone and roasted peppers
- maple ham and brie with dijon mustard . black forest ham and brie with spicy mustard
- fresh mozzarella and balsamic grilled vegetables with fresh basil
- vine-ripened tomatoes, fresh mozzarella and basil
- grilled vegetables with balsamic marinade


also includes: pickles, chips, assorted canned sodas and bottled water, a Sweet Surrender platter and two (2) side salads from our selection inside guide

specialty sandwiches


Upmarket Sandwiches 18.30

select up to six (6) sandwiches or wraps from the following:

turkey varieties:

- a• turkey with cranberry chutney, red onion and lettuce on pumpernickel 
- b• turkey, bacon and cheddar on parker house roll
- c• smoked turkey and brie wrap

chicken varieties:

- d• blazin' buffalo chicken on crusty baguette
- e• balsamic chicken, mozzarella & spinach on focaccia
- f• greek chicken pita 
- g• italian chicken, roasted peppers & artichokes on semolina roll

ham varieties:

- h• prosciutto, genoa salami and provolone on italian bread
- i• black forest ham with dill havarti on marble rye
- j• smoked ham, cheddar and pear wrap








beef varieties:

- k• marinated flank steak with caramelized onions and horseradish on club roll
- l• southwestern roast beef and monterey jack wrap
- m• roast beef and smoked gouda with roasted peppers on italian bread

fish/seafood varieties:

- n• mexican shrimp salad and avocado wrap
- o• sicilian tuna salad on italian roll
- p• veggie tuna, spinach and artichokes in wheat wrap

vegetarian varieties:

- q• hummus with carrots, broccoli and tahini sauce in a spinach wrap  
- r• portobello mushroom with goat cheese and grilled radicchio on focaccia  
- s• roasted vegetables with fresh mozzarella, tomato and basil on focaccia 
- t• bbq tofu wrap with carrot-cabbage slaw and lettuce  

served with assorted soda and bottled water

includes: tossed garden salad with dressing, choice of one additional side salad and David's fresh-baked cookies and brownies, assorted canned sodas and bottled water

pizza

Large Plain Pizza 15.00 per pie

Toppings 2.50 each

boxed lunches additional boxed lunch selections available upon request

Classic Sandwich Boxed Lunch 9.75

choice of sandwich prepared on kaiser roll: breast of turkey, roast beef or ham prepared with swiss, american or provolone cheese

includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Salad To-Go Boxed Lunch 9.75

choice of entree salad: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens

includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Gourmet Boxed Lunch 11.30

choice of: boneless grilled breast of chicken, grilled vegetables, oven-roasted turkey breast or vegetable tuna on kaiser, multi-grain or ciabatta roll with lettuce and tomato

includes: bag of baked chips, piece of fruit, brownie and cold beverage

hero sandwiches

all american hero

turkey breast, ham, salami, american cheese

vegetarian hero

balsamic grilled vegetables and fresh mozzarella

tuscan hero

genoa salami, cappicola, ham, mortadella, provolone, roasted red peppers, red onions, italian herb vinaigrette and olives

grilled chicken and mozzarella hero

with roasted red peppers

veggie tuna hero

white albacore tuna salad with fresh vegetables

new york deli hero

turkey, ham, roast beef, american and muenster cheeses

all heros prepared with lettuce and tomato and include chips, potato salad, cole slaw or pasta salad and assorted beverages and bottled water

3-foot 85.00 *serves 10-15 people*

6-foot 160.00 *serves 15-30 people*

side salads



Signature Red Bliss Potato Salad 1.95  


Dijon Potato and Broccoli Salad 2.00   

Caesar Salad 2.00 




Chicken Caesar Salad 2.75

Greek Salad 2.25  

Tossed Green Salad with Assorted Dressings 1.95   

Cucumber and Tomato Salad 2.00   



Whole Wheat Pasta Primavera Salad 2.00  

Southwestern Black Bean and Corn Salad 2.00   

Grilled Seasonal Vegetable Platter 2.25   

Orzo, Feta and Cherry Tomato Salad 2.00 

Green Beans with Shallot-Mustard Vinaigrette 2.00   

Fresh Mozzarella, Tomato, Basil & Olive Oil 2.25  

Sliced Seasonal Fruit & Berry Platter 3.00   

Fresh Fruit Salad 2.50   

beverages



Freshly Brewed Coffee, Decaf and Tea 1.60

Hot Beverage Refresh 1.00

Chilled Juices 1.35
orange, cranberry and apple

Bottled Water Service 1.60

Assorted Canned Sodas 1.60

Assorted Bottled Iced Teas and Lemonade 1.95

hot luncheon buffet








Additional hot buffets and internationally-themed buffets available.
Please contact CulinArt to discuss alternate options.

Classic Hot Luncheon Buffet 22.50





























includes choice of two (2) salads, two (2) entrees and two (2) accompaniments served with iced tea and fresh-baked cookies

Salads, select any two (2) from our side salad selections inside guide:

Classic Entrées, select two (2):

- boneless chicken breast with wild mushrooms
- grilled lemon pepper chicken breast
- roasted breast of turkey with cornbread-herb stuffing
- orange-ginger stir-fried chicken with asian vegetables 
- roasted salmon with lemon and capers 
- sliced beef tri-tip steak with onion gravy 
- roast pork loin with caramelized apples and raisins  
- baked penne pomodoro 
- pinto bean, cilantro rice and jack burritos 

Accompaniments, select two (2):

- smashed yukon gold potatoes  
- spicy oven-fried potato wedges  
- mashed sweet potatoes  
- steamed red bliss potatoes   
- long-grain rice pilaf  
- green beans with red peppers   
- brown rice with vegetable confetti   
- steamed broccoli with lemon zest   
- glazed carrots with dill  
- roasted seasonal vegetable medley   
- stir-fried mixed vegetables   

breaks & snacks



Assortment of Fresh-baked Cookies 2.25



Chewy Chocolate Brownies 2.25

Sweet Surrender Platter 2.75 cookies, blondies, brownies

Sweets & Treats 4.95 cookies, blondies, brownies and fresh-cut fruit kabobs with our signature honey yogurt dip



Chocolate-dipped Strawberries 23.95 per dozen

Fresh Fruit Mosaic 3.00   




Assorted Whole Hand Fruit Basket .95   

Crispy or Baked Snacks 1.95 classic chips, baked chips & pretzels with onion dip



South of the Border 2.95 tortilla chips, salsa, guacamole and sour cream 


Roasted Garlic Hummus 2.95 with baked pita chips  

Gourmet Cheese Display 5.30 with assorted flatbreads and crackers 

Vegetable Market Basket 3.75 with lemon-basil dip   

Baked Brie en Croute 29.95 per wheel

Snack Bars 1.50 assortment of packaged granola and oat bars  

Healthy Rejuvenator 19.95 per dozen balsamic-roasted vegetable kabobs, chilled 

Buffalo Chicken Snackers 17.95

spicy buffalo chicken wraps with shredded lettuce and blue cheese dressing

Mediterranean Sampler 4.95 

black olive tapenade, red pepper hummus with pita crisps and lemon-garlic tahini served with grilled focaccia, long-cut carrots, celery sticks & olives

Antipasto Platter 7.30

prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points

Assorted Finger Sandwiches 6.55

a delectable selection of elegant sandwiches to include: one (1) of each sandwich pp

Specialty Cakes call for details