



Department
Of
Food Services

Catering Menus
And
Event Planning

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The Einstein Food Services Department is a full service dining facility. We have the ability to accomplish all of your event food needs from a basic continental breakfast to a plated dinner.

There are several sites on campus that are available to you from the Lubin Dining Hall, the Singer Faculty Club, the Founders Hall outside of Robbins Auditorium as well as many conference rooms throughout the campus. With the exception of the Lubin Dining Hall and Singer Faculty Club, room reservations should be made through Dr. Lazar's office.

Other luncheon options available are to section off a portion of the Dining Hall or to use meal vouchers that allow your guests to choose from the cafeteria serving line.

We will gladly meet with you in person, by e-mail or by phone to discuss any type of function that you are planning. Any specialization needed to create the best atmosphere for the success of your event is our goal.

The Dining and catering facilities are under the strict kosher supervision of OU. Therefore, some food requests may not be possible due to kosher restrictions.

On the following pages will be both menu planning ideas and listings of multiple styles on the same themes of food items.

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Breakfast Menus

Continental

(options available)

Coffee/Tea Service

Bagels/Danish/ Muffin

(Regular or Mini size)

Topicana Juice OJ, Grapefruit & Orange Pineapple 16oz.

OJ and Apple 6oz.

Fresh Fruit Salad or Fruit Platter

Cheese Platter

Lox Platter

Hot Breakfast Items

(minimum 15 people)

French Toast

Scrambled Eggs or Mini Omelets

Hash Browns

Omelets (no cheese) Spanish, Lox or Vegetable

Basic Bris Package

Coffee, Tea, Juice, Bagels, Muffins, Danish, Whole Fruit,

Tuna Salad, Egg Salad, Lox platter

Additional items: French Toast, Scrambled Eggs,

Home Fries and Balloons

Regular paper goods or fancy plastic available

Includes: buffet set-up, service and clean-up

Lunch Menu Options

Assorted Sandwiches

Assorted Wrap Sandwiches

Available on wrap, whole wheat, rye, marble rye, Club roll and Panini style

Turkey, Roast Beef,

Corned Beef,

Pastrami, Chicken,

Tuna Salad and Egg Salad

Fancy Sandwiches

Grilled Chicken Baguettes

Marinated Chicken w/roast peppers and basil

Grilled Eggplant Sandwich

Chicken Caesar Wrap

Turkey with Avocado and Russian Dressing

Turkey Cranberry Wrap

Roast Beef Wrap with Sautéed

Onions on a toasted sesame wrap

Roast Vegetable Wrap

Falafel Wrap with Humus

Grilled Vegetables with baby greens on a Baguette

Seared Salmon on a Sandwich

3 Foot Heroes (Deli, Tuna or Egg)

6 Foot Heroes (Deli, Tuna or Egg)

Any Sandwich on Baguette serves 6 people

Lunch Continued on next page...

Lunch options cont..

Potato Salad

Cole Slaw

Macaroni Salad

Home-made Pasta Salad

Chips/Pretzels

Toss Salad/ Salad Bar Tray

Mesculin Salad

Baby Arugula with raisins, apples and balsamic dressing

Vegetable Crudite

Fresh Fruit Salad and Fruit Platter

(with cantaloupe, honeydew, pineapple and grapes)

Cookies, Rugulach and Brownies

Mini or Jumbo Black & White Cookies

Beverages

Soda, Coke products (regular and diet), 12oz cans

Gold Peak Teas (assorted flavors)

Fuze Drinks (regular and slenderize)

Water

Coffee/Tea

Light Snack Menu Options

Cookies
Brownies
Rugulach
Cakes

Vegetable Crudite
Fresh Fruit Salad or Fresh Fruit Platter
(with cantaloupe, honeydew, pineapple and grapes)

Whole Fruit

Pretzels/Chips
Granola Bars
Candy Bars

Beverages

Soda (regular and diet)
Gold Peak Teas (assorted flavors)
Fuze Drinks (regular and slenderize)
Water
Coffee/Tea

Beverages

Canned Sodas:

Coke, Diet Coke, Sprite, Diet Sprite,
Caff. Free Diet Coke, Seltzer, Lipton Tea,
Diet Lipton Tea, Orange

Gold Peak Teas:

Sweetened, Unsweetened, Diet,
Green, and Lemon

Fuze Drinks:

Assorted Flavors of Regular and Slenderize

Coffee:

Fresh Brewed Regular
Sanka Decaffeinated
Starbucks Regular

Teas:

Lipton Regular
Lipton Decaffeinated
Herbal Assorted (Celestial Seasonings)

Juices:

16oz Orange, Grapefruit and Orange/Pineapple
6oz Orange and Apple

Wine and Beer

Sandwiches:

Available on wrap, whole wheat, rye, marble rye,
Club roll and Panini style
Turkey, Roast Beef, Corned Beef, Pastrami,
Chicken, Tuna and Egg Salad

Fancy Sandwiches:

Grilled Chicken Baguettes
Marinated Chicken w/roast peppers and basil
Grilled Eggplant Sandwich
Chicken Caesar Wrap
Turkey with Avocado and Russian Dressing
Turkey Cranberry Wrap
Roast Beef Wrap with Sautéed onions on toasted sesame wrap
Roast Vegetable Wrap
Falafel Wrap with Humus
Grilled Vegetable with baby greens on Baguette
Seared Salmon Sandwich
3 Foot Heroes (Deli, Tuna or Egg)
6 Foot Heroes (Deli, Tuna or Egg)
Tea Sandwiches (tuna, egg or deli)

**Any Sandwich on Baguette serves 6 people*

**some sandwiches have a minimum order requirement*

Cocktail Receptions

All receptions in the Faculty Club and Dining Room
come with clothed buffet tables
And choices of paper, plastic or china to
Appropriately accent your function.

Cold Platters Available:

Fresh Sushi
Lox on cocktail bread
Blackened Salmon
Poached Salmon with Dill Sauce
Whole Salmon Display

Stuffed Mushrooms
Deviled Eggs
Whole or Sliced Fruit
Fruit Salad
Grilled Vegetable
Humus and Falafel
Quiche
Couscous
Eggplant Lavash
Pasta Salad
Chick Pea Salad
Mesculin or Spinach Salad
Zucchini & Tabouli

Chicken Sate
Chicken Kebob
Turkey Lavash

Hot Dishes:

Sweet and Sour Meatball
Vegan Sweet and Sour Balls
Chicken Fingers
Buffalo/BBQ Chicken Wings
Assorted Hot Hors Devours
Pigs in a Blankets
Potato Knish
Vegetable Lo-Mein
Baby Lamb Chops
Chicken Sate
Mini Egg Rolls

Hot Entrees:

Chicken:

Southern Fried
Herb-Crusted
BBQ
Gingered Roast
Champagne
Piccata
Francaise
Marsala
Scampi
Florentine
Crispy Mustard

Beef:

Roast Beef Jardinaire
Veal Paillard
Prime Rib
Stuffed Cabbage
Pepper Steak
Beef Stir Fry
Beef Lo-Mein
Chili Con Carne

Pasta:

Bolognese
Farfalle with Salmon
Penne w/Sundried Toms
Rigatoni Con Broccoli
Penne with Basil Pesto
Spaghetti & Meatballs
Vegetable Lasagna

Fish:

Poached Salmon
Salmon Steak
Flounder Florentine
Beer-Battered Flounder
Baked Red Snapper
Chilian Sea Bass

Vegetarian:

Sweet-n-Sour Balls
Vegetable Stir Fry
Vegetable Cutlet
Vegetable Chili

Other Platters

Fresh Fruit Platter

Falafel Platter

Vegetable Crudite

Arugula Salad

Mesculin Salad

Tossed Green Salad

Salad Bar (with 4-5 topping from our salad bar)

Cut Fruit Bowl

Whole Fruit Display

Assorted Cookie Tray

Large Cookies (Black & White, Chocolate Chip,
Oatmeal Raisin and China)

Sheet Cakes

Viennese Platter (dessert)

