



CARVED + CRAFTED
catering

Events Menu
2021

Welcome

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Carved + Crafted by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique event. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! and because you've entrusted your event to Carved + Crafted by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Out of an abundance of caution for the safety and wellbeing of the Pace Community, all catering services must adhere to one of the following formats:

1. Catering services will be served by trained wait staff at a fee of 225.00 for a minimum of 4 hours. For every additional hour there is a \$56.23 fee per wait staff per hour.
2. Catering services can be individually packaged for contactless delivery for a fee of \$1.00 per person.
 - Suitable hot buffets for pre package will be noted individually as "Best served Pre Packaged".

The Carved + Crafted by Chartwells at Pace University

dineoncampus.com/pacenyc/catering

Pace University Catering Business Hours:

Monday-Friday: 8AM - 6PM

For Weekend, Holiday and Semester Break Hours of Operation please contact Special Events or Chartwells for more info.



The Morning Start

10 Guest Minimum

Continental Breakfast

Assorted Breakfast Pastries and Bagels with Cream Cheese (Cals: 240-340)
 Seasonal Fresh Fruit Display (Cals: 60)
 Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Orange Juice (Cals: 142)

9.59 per person

Energy Breakfast

Egg White Scramble with Potato, Spinach and Tomato (Cals:240)
 Avocado Toast (Cals:230-270) (Additional .99 per person)
 Seasonal Fresh Fruit and Greek Yogurt Bar with House-made Granola (Cals: 60-370)
 Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Orange Juice (Cals: 142)

12.69 per person

Traditional Breakfast

Cinnamon French Toast Or Buttermilk Pancakes (Cals: 170-240)
 Scrambled Eggs (Cals: 190)
 Bacon, Pork Sausage or Turkey Sausage (Cals: 45-70)
 Seasoned Breakfast Potatoes (Cals: 120)
 Seasonal Fresh Fruit Display (Cals: 60)
 Fresh Breakfast Pastries to Include Assortment of Mini Croissant, Muffins or Danishes (Cals: 130-210)
 Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Orange Juice (Cals: 142)

13.69 per person



The Morning Start

10 Guest Minimum

New Age Continental

Seasonal Fresh Fruit Display (Cals: 60)
 Housemade Granola (Cals: 280)
 Hard-boiled, Cage-free Eggs (Cals: 70)
 Assorted Mini Muffins (Cal: 260-310)
 Vanilla Yogurt (Cals: 140)
 Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Orange Juice (Cals: 142)

10.59 per person

Oatmeal & Fruit Bar Breakfast

Oatmeal (Cals: 166)
 Seasonal Fresh Fruit Display (Cals: 60)
 Mini Assorted Muffins (Cals: 160-210)
 Vanilla Yogurt (Cals: 140)
 Assorted Toppings (Cals: 8-180)
*Cinnamon Sugar, Banana, Dried Cranberries, Raisins,
 Almonds and Granola*
 Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Orange Juice (Cals: 142)

8.79 per person

Country Buffet Breakfast

Scrambled Eggs (Cals: 190)
 Bacon, Pork Sausage Or Turkey Sausage (Cals: 45-70)
 O'Brien Potato Hash Brown's (Cals: 120)
 Assorted Mini Bagels and Cream Cheese (Cals: 170-220)
 Seasonal Fresh Fruit Display (Cals: 60)
 Ice Water, Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)
 Orange Juice (Cals: 142)

11.59 per person



A la Carte



Assorted Bagels and Spreads (Cals: 240-340)	21.69 per dozen
Freshly-baked Croissants (Cals: 350)	19.59 per dozen
Assorted Danish (Cals: 270-390)	18.89 per dozen
Assorted Freshly Baked Muffins (Cals: 140-420)	20.09 per dozen
Assorted Mini Bagels and Spreads (Cals: 170-220)	16.89 per dozen
Assorted Mini Muffins (Cals: 260-310)	13.79 per dozen
Assorted Mini Danish (Cals: 110-220)	13.59 per dozen
Overnight Oats (10 Guest Min) (Cals: 300-540)	3.09 per person
Mini Frittatas (10 Guest Min) (Cals: 230-270)	3.09 per person
Hardboiled Eggs (10 Guest Min) (Cals: 70)	.99 per person
New York Smoked Salmon Platter (10 Guest Min) (Cals: 70)	9.29 per person
Yogurt Parfait with Fresh Berries and Granola (6 Guest Min) (Cals: 250)	3.29 each
Box of Joe (Cals: 50) (Serves 10)	18.49 each

Hand-Crafted Egg Sandwiches



All Sandwiches can be made on
Croissant, Buttermilk Biscuit, Wrap or English Muffin
10 guest minimum

Bacon, Cheese and Cage-free Egg (Cals: 370)	3.19 each
Cage-free Egg and Cheese (Cals: 280)	2.09 each
Roasted Vegetables and Mozzarella (Cals: 226)	3.49 each
Sausage and Cage-free Egg (Cals: 531)	3.19 each
Hot Ham and Cheese (Cals: 510)	3.19 each

Contactless Catering



MINGLE BOXES

- Appetizer boxes for micro events with minimal notice
- Cross promote in retail and C-store locations
- Use QR codes for easy ordering
- Sell on Shop on Campus



MINGLE + NOSH



NOSH BOXES

- Meal boxes for Micro events
- Cross promote in retail, res dining
- Use QR codes for easy ordering
- Sell on Shop on Campus

Green Market Vegetable Box

Green Market Spiced Brussels Sprouts, Butternut Squash, Rainbow Carrots, and Cauliflower, House-Made Crispy Pita Chips, Autumn Butternut and Pepita Hummus, Heirloom Tomato and Koppert Cress Herbed Tabbouleh, Spicy Whipped Feta Spread

11.49 per person

Vegan Green Market Vegetable Box

Green Market Spiced Brussels Sprouts, Butternut Squash, Rainbow Carrots, and Cauliflower, House-Made Crispy Pita Chips, Autumn Butternut and Pepita Hummus, Heirloom Tomato and Koppert Cress Herbed Tabbouleh, Norwich Meadows Farm Scallion Cashew Dip

13.09 per person

Charcuterie Mingle Box

Salumeria Prosciutto, Lincini Sopressata, Parmigiano Reggiano, Cooperstown Cheese Company Jersey Girl Colby, 5 Spoke Creamery Harvest Moon Cheddar, Great Hill Blue Cheese, Rosemary Roasted Marcona Almonds, Red Jacket Orchards Seasonal Jam, Fresh Grapes, Artisan Crackers and Crisps

25.69 per person

Mezze Mingle Box

Koppert Cress Herb Pesto Chicken Skewer with Tzatziki, Green Market Fattoush Salad with Pita, Local Tomatoes, Cucumbers, Herbs, and Sumac, Tuscan Olive Salad with Fennel and Orange, Grilled Seasonal Vegetables with Lemon Hummus, Fresh Pita

16.19 per person

Patisserie Mingle Box

Seasonal French Almond Macaron, Petite Local Honey Crème Brulee, Chocolate Dipped Mini Cannoli, Varda Chocolate Truffles

22.29 per person

Contactless Catering

<p>Artisan Chips and Dip Mingle Box Lime and Saltopia Sea Salt Tortilla Chips, Heirloom Tomato Pico de Gallo, Jersey Fresh Grilled Sweet Corn Guacamole, House- Made Kettle Chips, Caramelized Norwich Meadow Farms Onion Dip</p>	<p>10.79 per person</p>
<p>Mediterranean Mingle Box Laticini Burrata with Blistered Baby Tomatoes and Pine Nut Pesto, Bread Gal Freshly Baked Focaccia, Fire Roasted Eggplant Caponata, Satur Farms Spinach and Artichoke Dip</p>	<p>23.89 per person</p>
<p>Wrap Nosh Box (Choose 1 Per Box) Local Charred Mushroom and Broccolini Wrap, Satur Farms Baby Kale and Parmesan Chicken Caesar Wrap, Turkey and Heirloom Tomato Cobb Wrap with Cage-Free Egg and Applewood Smoked Bacon, Koppert Cress Green Goddess Tuna Wrap with Satur Farms Greens and Jersey Fresh Tomatoes</p> <p>House- Made Kettle Chips and Seasonal Local Vegetable Pickles</p>	<p>21.19 per person</p>
<p>Sushi Nosh Box (Choice of 2 Rolls) California Roll, Shrimp Tempura Roll, Spicy Tuna Roll, Salmon Avocado Roll, Cucumber Avocado Roll</p> <p>Edamame, Seaweed Salad, Low-Sodium Soy Sauce, Pickled Ginger, and Wasabi</p>	<p>27.99 per person</p>
<p>Row 7 Nosh Box Row 7 Habanada Pepper and Shrimp Ceviche, Lime and Saltopia Sea Salt Tortilla Chips, Badger Flame Beet and Herb Grilled Chicken Pasta Salad with Feta and Arugula, Cabot New York Cheddar and Chive Biscuit</p>	<p>17.19 per person</p>
<p>Gotham Mingle Box Seasonal French Almond Macaron, Petite Local Honey Crème Brulee, Chocolate Dipped Mini Cannoli, Varda Chocolate Truffles</p>	<p>25.49 per person</p>



Sandwich Buffets

*Best Served Pre Packaged**



Artisan Sandwich Board

Your Choice of 4-sandwiches Served with Cookies, a Side Salad and Assorted Cold Beverages & Ice Water.

Pick - 4

- Muffuletta vegetarian sandwich (Cals: 600)
- Mediterranean Grilled Chicken Sun-dried Tomato Hummus Ciabatta (Cals: 890)
- Cajun Roast Turkey with Pepperjack, Bermuda Onion, Cajun Mayo (Cals:480)
- Classic Italian, Pepperoni, Capicola, Salami & Provolone with Balsamic Hero (Cals: 730)
- Avocado, Lettuce, Tomato On Wheat (Cals: 450)
- Roast Beef Sub, American Cheese, Lettuce, Tomato, Onion (Cals: 540)
- Turkey Bacon Ranch On Wheat with Pepper Jack & Ranch Dressing (Cals: 640)

Executive Sandwich Buffet

Your Choice of 4-sandwiches Served with House-made Chips and a Side Salad and Assorted Cold Beverages & Ice Water.

Pick - 4

- Roasted Turkey Club, Bacon and Muenster
- Black Forest Ham and Emmental Cheese
- Classic Italian (Ham, Salami, Provolone)
- Maple Ham and Boursin Cheese
- Grilled Chicken Caesar
- Chicken Breast, Roasted Peppers, Fresh Mozzarella
- Grilled Chicken, Boursin Cheese, Avocado
- Roast Beef and Cheddar
- Marinated Beef Tenderloin, Red Onion Marmalade
- Traditional Fresh Tuna Salad
- Classic Egg Salad
- Classic Chicken Salad

Vegetarian

Fresh Mozzarella, Tomato and Pesto Grilled Portobello, Fresh Mozzarella, Roasted Vegetable, Pesto

Vegan

Roasted Vegetables and Pesto Spread
Sliced Vegetables and Hummus
Roasted Portobello Mushroom, Arugula and Sundried Tomato Pesto

Choice of

- House-made Chips (Cals: 100)
- Chick Pea Tomato Salad (Cals: 80)
- Quinoa & Tabbouleh Salad (Cals: 260)
- Small Garden Salad (Cals: 40)

10 Guest Minimum

19.49 per person

10 Guest Minimum

17.19 per person

Lunch Buffets

*Best Served Pre Packaged**

Italian

All Served with Dinner Rolls and Assorted Cold Beverages & Ice Water

Sausage & Peppers (Cals: 90)	84.49 Full	42.19 Half
Chicken Parmesan (Cals: 111)	84.99 Full	42.19 Half
Lemon Grilled Chicken (Cals: 139)	63.39 Full	31.69 Half
Meat Lasagna (Cals: 34)	79.19 Full	42.19 Half
Vegetable Lasagna (Cals: 30)	79.19 Full	42.19 Half
Tortellini Alfredo (Cals: 60)	79.19 Full	42.19 Half
Baked Ziti (Cals: 30)	52.79 Full	26.39 Half
Pasta a la Vodka (Cals: 101)	42.19 Full	20.09 Half
Pasta Primavera (Cals: 64)	46.39 Full	30.89 Half
Grilled Vegetable Medley (Cals: 11)	61.79 Full	30.89 Half
Rosemary Roasted Potatoes (Cals: 27)	61.79 Full	30.89 Half
Rice Pilaf (Cals: 30)	61.89 Full	30.89 Half

Favorites

Mac n Cheese (Cals: 71)	41.19 Full	19.59 Half
Steamed Broccoli (Cals: 12)	61.79 Full	30.89 Half
Sautéed String Beans (Cals: 6)	36.09 Full	18.49 Half
Roasted Salmon, Lemon, Beurre Blanc (Cals: 94)	133.89 Full	66.99 Half
Fried Chicken (Cals: 320)	59.99 Full	29.99 Half
Sliced Turkey Breast, Gravy Stuffing (Cals: 47)	61.79 Full	30.89 Half
Mashed Potatoes (Cals: 28)	36.09 Full	18.49 Half



Lunch Buffets

*Best Served Pre Packaged**

Latin All Served with Soft Flour Tortillas, Corn Taco Shells and Assorted Cold Beverages & Ice Water

Adobo Grilled Chicken Breast (Cals: 54)	87.59 Full	46.39 Half
Arroz con Pollo (Cals: 45)	87.59 Full	46.39 Half
Pernil, Roasted Pork, Sofrito (Cals: 56)	87.59 Full	46.39 Half
Chimichurri Marinated Beef (Cals: 53)	97.89 Full	56.69 Half
Arroz y Gandules (Cals: 33)	61.79 Full	30.89 Half
Plantains (Cals: 23)	54.49 Full	20.59 Half
Peppers & Onions (Cals: 21)	54.49 Full	20.59 Half
Black Beans (Cals: 33)	41.19 Full	19.59 Half

Asian All Served with Fortune Cookies and Assorted Cold Beverages & Ice Water

General Tso's Chicken (Cals: 44)	87.59 Full	46.39 Half
Chicken and Vegetable Stir Fry (Cals: 28)	87.59 Full	46.39 Half
Orange Beef & Broccoli (Cals: 48)	87.59 Full	46.39 Half
Shrimp Lo Mein (Cals: 31)	77.29 Full	41.19 Half
Cantonese Shrimp & Vegetable Stir Fry (Cals: 47)	87.59 Full	46.39 Half
Sweet & Sour Pork (Cals: 56)	87.59 Full	46.39 Half
Egg Rolls (Cals: 157)	77.29 Full	41.19 Half
Dumplings: choice of Pork, Chicken or Vegetable (Cals: 44 - 78)	77.29 Full	41.19 Half
Fried Rice (Cals: 36)	61.79 Full	30.89 Half
Vegetable Lo Mein (Cals: 101)	61.79 Full	30.89 Half
Steamed Jasmine White Rice (Cals: 26)	41.19 Full	20.59 Half
Bok Choy, Glazed Oyster Sauce (Cals: 19)	61.79 Full	30.89 Half
Stir Fry Vegetables, Sesame & Ginger (Cals: 22)	61.99 Full	30.89 Half





Express Box Lunch

10 Guest Minimum

17.49 per person

All Sandwiches Served On Chef's Selection of Fresh Bread with Macaroni Salad, and 2 Cookies and Beverage

Sandwich Selections

Turkey Breast and Provolone Cheese (Cals: 490)

Ham and Swiss Cheese (Cals: 470)

Roast Beef and Cheddar (Cals:

440) Grilled Veggie Wrap (Cals:

570) Tuna Salad (Cals: 580)

Grilled Mediterranean Chicken Sandwich (Cals: 730)

Box Lunches

*Best Served Pre Packaged**

Artisan Box Lunch

10 Guest Minimum

19.49 per person

All Sandwiches Served On Chef's Selection of Fresh Bread with Bagged Chips, Side Salad, and 2 Cookies and a Beverage

Sandwich Selections

Side Salads

Muffuletta Vegetarian Sandwich (Cals: 600)

Chick Pea Tomato Salad (Cals: 80)

Mediterranean Grilled Chicken Sun-dried Tomato Hummus Ciabatta (Cals: 890)

Quinoa & Tabbouleh Salad (Cals: 260)

Cajun Roast Turkey with Pepperjack, Bermuda Onion, Cajun Mayo (Cals: 480)

Small Garden Salad (Cals: 40)

Classic Italian, Pepperoni, Capicola, Salami & Provolone with Balsamic Hero (Cals: 730)

Macaroni Salad (Cals: 373)

Avocado, Lettuce, Tomato On Wheat (Cals: 450)

Roast Beef Sub, American Cheese, Lettuce, Tomato, Onion (Cals: 540)

Turkey Bacon Ranch On Wheat with Pepper Jack & Ranch Dressing (Cals: 640)



*Best Served Pre Packaged**

a La Carte Pizza (Cals: 306 - 550)

Plain Pizza Pie (8 Slices)

Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham, Meatballs, Broccoli, Tomatoes, Olives, Spinach

Includes Assorted Cold Beverages & Ice Water (one beverage per two slices)

14.49 Each
.79 per Topping

Pizza Party (Cals: 306 - 700)

Includes 6 Pies, 8 Slices Each, 1 Topping Per Pie, 25 Assorted Cold Beverages & Ice Water

Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham

Meatballs, Broccoli, Tomatoes, Olives, Spinach

98.89

Pizza Party Deluxe (Cals: 306 - 700)

Includes 12 Pies, 8 Slices Each, 1 Topping Per Pie, 50 Assorted Cold Beverages & Ice Water

Toppings: Sausage, Pepperoni, Mushrooms, Peppers, Pineapple, Ham,

Meatballs, Broccoli, Tomatoes, Olives, Spinach

149.39

Pizza

Party Subs

*Best Served Pre Packaged**

Make It a Party

Includes: Potato Salad, Macaroni Salad Or Garden Salad
Chips, Assorted Cookies, Assorted Cold Beverages & Ice Water

6.19 per person
10 Guest Minimum

American (Cals: 576)

Turkey, Ham, Roast Beef, American Cheese

68.59 3ft Sub
10 – 12 people

Italian (Cals: 615)

Salami, Ham, Provolone

116.59 6ft Sub
20 – 24 people

Caesar (Cals: 621)

Grilled Chicken, Parmesan Cheese, Caesar Dressing

Tuna (Cals: 543)

Fresh Tuna Salad

Vegetarian (Cals: 432)

Eggplant, Zucchini, Squash, Peppers, Red Onion



Salad Bar

All salads have a 10 guest minimum

16.89 per person

Pick 2 - Greens

- Romaine (Cals: 5)
- Iceberg (Cals: 3)
- Spinach (Cals: 22)
- Mesclun Greens (Cals: 10)
- Kale (Cals: 33)

Pick 2 - Protein

- Grilled Chicken (Cals: 46)
- Marinated Beef (Cals: 54)
- Albacore Tuna (Cals: 13)
- Shrimp (+ 2.99 per person) (Cals: 33)
- Salmon (+ 2.99 per person) (Cals: 58)

Pick 6 - Toppings

- Toasted Croutons (Cals: 58)
- Tomatoes (Cals: 17)
- Cucumbers (Cals: 15)
- Carrots (Cals: 12)
- Roasted Beets (Cals: 12)
- Bacon (Cals: 151)
- Cheddar Cheese (Cals: 113)
- Chopped Egg (Cals: 78)
- Broccoli (Cals: 11)
- Mushroom (Cals: 5)
- Peppers (Cals: 18)
- Red Onion (Cals: 12)
- Chick Peas (Cals: 46)

Pick 1 - Dressing

- Caesar (Cals: 15)
- Blue Cheese (Cals: 32)
- Italian Vinaigrette (Cals: 35)
- Balsamic Vinaigrette (Cals: 14)
- Fat Free Ranch (Cals: 128)
- Honey Mustard (Cals: 139)

Make it a Party

- Cookies (Cals: 170-210)
- Dinner Rolls (Cals: 50)
- Butter (Cals: 102)
- Assorted Cold Beverages & Ice Water (Cals: 0 – 170)

3.19 per person

Side Salad Selections (All Salads Have a 10 Guest Minimum)

- Macaroni Salad (Cals: 358)
- Toasted Couscous, Dried Fruit and Mint (Cals: 106)
- Cucumber, Tomato and Red Onion (Cals: 88)
- Quinoa and Diced Vegetable Salad (Cals: 94)
- Tomato, Basil and Mozzarella Fresca (Cals 125)
- Asian Noodle Salad (Cals: 348cal)
- Marinated Gilled Vegetable Salad (Cals: 68)
- Fresh Fruit Salad (Cals: 124)
- Marinated Mushrooms (Cals: 54)
- Red Bliss Potato Salad (Cals: 291)
- Salami, Provolone, Artichoke and Roasted Pepper Antipasto (Cals: ???)

4.29 per person

Little Italy

*Best Served Pre Packaged**

Choice of Protein

Chicken Piccata (Cals: 250)
Chicken Marsala (Cals: 380)
Chicken Parmesan (Cals: 470)

Choice of Pasta

Rigatoni Alfredo (Cals: 180)
Penne Ala Vodka (Cals: 160)
Fusilli Pomodoro (Cals: 136)

Add-On - Antipasto Platter (Cals: 520): Additional 3.19 per person

Includes - Caesar Salad (Cals: 360), Fresh Baked Garlic Bread (Cals: 210), House-made Cookies (Cals: 170-200) and Assorted Cold Beverages & Ice Water

17.49
per person

10 Guest Minimum





Classic Carolina Pulled Pork with Slider Rolls (Cals: 400)
Buttermilk Fried Chicken (Cals: 500)
Macaroni & Cheese (Cals: 330)
BBQ Baked Beans (Cals: 270)
Fire Cracker Slaw (Cals: 120)
Cheddar Jalapeño Cornbread (Cals: 330)
Peach Cobbler (Cals: 660)
Assorted Cold Beverages & Ice Water

18.49
per person

*10 Guest Minimum
Best Served Pre Packaged**

*Taste of
the Carolinas*

Home-style Spread

*Best Served Pre Packaged**

Herb Brined Turkey Breast Sage Gravy (Cals: 260)

Herb & Panko Crusted Salmon (Cals: 170)

Garlic Roasted Red Bliss Potatoes (Cals: 130)

Roast Brussel Sprouts (Cals: 45)

Tossed Garden Salad (Cals: 40)

Fudge Brownies (Cals: 200)

Assorted Cold Beverages & Ice Water

19.49
per person

10 Guest Minimum





Picnic Buffet

*Best Served Pre Packaged**

Pick - 3

Hamburgers (Cals: 340), Veggie Burgers (Cals: 280), Turkey Burgers (Cals: 180)
Hot Dogs (Cals: 480), BBQ Chicken (Cals: 630)

Pick 2 - Salads

Potato Salad (Cals: 170), Pasta Salad (Cals: 270), Cole Slaw (Cals: 96), House
Salad (Cals: 70), Fruit Salad (Cals: 124)

*Includes - Assorted Buns, Lettuce (Cals: 0), Tomatoes (Cals: 0), Pickles (Cals: 0),
Onions (Cals: 5), Condiments (Cals: 10-90), Fresh Baked Cookies (Cals: 170-200) and
Brownies (Cals: 200) and Assorted Cold Beverages & Ice Water*

17.89
per person

10 Guest Minimum

Taste of the Mediterranean

20.59
per person

10 Guest Minimum

Chermoula Spiced Chicken Skewers with Tzatziki Sauce (Cals: 350)
Koufta Meatballs On Tabbouleh with Red Chili Tomato Sauce (Cals: 310)
Mini Falafel with Tahini Sauce (Cals: 350)
Moroccan Tomato & Cucumber Salad (Cals: 78)
Pita Bread (Cals: 150-180)
Assorted Cold Beverages & Ice Water



Taco House

Shredded Southwest Chicken (Cals: 225)

Ground Beef Taco Meat (Cals: 341)

Spanish Rice (Cals: 105)

Black Beans (Cals: 114)

Southwestern Sauteed Peppers & Onions (Cals: 49)

Black Bean & Corn Salad (Cals: 153)

Guacamole (Cals: 30) + **.99** per person

Mini Churro with Chocolate Dipping Sauce (Cals: 250) + **1.99** per person

17.99
per person

10 Guest Minimum

Includes - Soft Flour Tortillas (Cals: 140), Hard Corn Taco Shells (Cals: 138) Sour Cream (Cals: 28), Cheese (Cals: 57), Diced Tomatoes (Cals: 8), and Assorted Cold Beverages & Ice Water





Grilled White Fish Baja Fish Tacos (Cals: 210)

Grilled Chicken Skewers with Soft Corn Tortillas (Cals: 390)

Black Bean and Corn Salad (Cals: 150)

Mexican Red Rice (Cals: 180)

Fresh, House-made Guacamole (Cals: 110), Salsa (Cals: 10), and Baked Corn Tortilla Chips (Cals: 70)

Assorted Cookies (Cals: 170-210)

Assorted Cold Beverages & Ice Water

18.59
per person

10 Guest Minimum

Balanced Southwestern



Traditional Asian Buffet

*Best Served Pre Packaged**

17.89
per person

10 Guest Minimum

- Orange Ginger Chicken (Cals: 550)
- Shrimp and Vegetable Stir Fry (Cals: 241)
- Beef with Broccoli (Cals: 170)
- Ginger Vegetable Fried Rice (Cals: 290)
- Stir Fried Vegetables (Cals: 122)
- Asian Salad with Sesame Soy Dressing (Cals: 130)
- Traditional Egg Rolls (Cals: 100)
- Sesame Broccoli (Cals: 90)
- Assorted Cold Beverages & Ice Water

Hors d'Oeuvres

184.39 per 100 Pieces
(Two choices per 100 pieces)

Cold

Polenta with Balsamic Mushroom Tapenade (Cals: 385)
Tortilla Crisp with Shredded Fajita Chicken (Cals: 435)
Shrimp and Cucumber Mousse Canapes (Cals: 378)
Pull Pork, BBQ Sauce, Texas Toast Square (Cals: 210)
Filo Tartlette with Shrimp and Tarragon Salad (Cals: 340)
Bruschetta with Roma Tomato, Fresh Mozzarella (Cals: 280)
Zucchini & Feta Fritters (Cals: 129)
Stuffed Peppers with Quinoa (Cals: 140)

Hot

Spanakopita (Cals: 160)
Vegetable Spring Roll with Thai Chili Sauce (Cals: 90)
Chicken Pot Sticker with Curry Mustard Sauce (Cals: 130)
Coconut Shrimp (Cals: 480)
Thai Chicken Satay with Spicy Peanut Sauce (Cals: 110)
Pigs In a Blanket with Pineapple Jalapeno Ketchup and Flavored Mustard (Cals: 280)
Mini Chicken Sliders (Cals: 361)
Chicken Confit On a Polenta Cake with a Jalapeño with Apricot Marmalade (Cals: 451)
Black Bean and Roasted Corn Quesadilla (Cals: 190)
Grilled Turkey Sliders (Cals: 279)
Vegetable Samosa (Cals: 288)
Bacon Cheese Wonton (Cals: 410)
Grilled Chicken and Cheddar Cheese Quesadilla (Cals: 200)
Sesame Chicken Strip (Cals: 320)

Premium Hors d'Oeuvres

Hot (Priced per each, Min. of 50 pieces)

Shrimp & Vegetable Spring Roll with Mongolian Sweet & Sour Sauce (Cals: 80)	3.09 each
Warm Fig, Caramelized Onion, Bleu Cheese Tartlet (Cals: 70)	3.09 each
Mini Quiche with Apples, Cheddar & Cinnamon (Cals: 250)	3.09 each
Heirloom Tomato, Torn Basil, Roasted Garlic, and Asiago Flatbread (Cals: 290)	3.09 each
Pecan Crusted Chicken with Maple BBQ Dip (Cals: 350)	4.09 each
Beef Empanadas with Avocado Dip (Cals: 360)	4.09 each
Crab Rangoon with Sweet & Sour Dipping Sauce (Cals: 90)	3.09 each
Mini Chicken Pot Pie (Cals: 223)	4.09 each
Paella Bites (Cals: 212)	4.09 each
Lump Crab Cakes with Cajun Remoulade (Cals: 140)	4.09 each
Beef Sliders with Bacon Cheddar & Spicy Tomato Ketchup (Cals: 320)	5.09 each
Mini Roast Pork Bao (Cals: 30)	4.09 each
Bacon Wrapped Scallop (Cals: 80)	5.09 each
Tandoori Kebab (Cals: 120)	3.39 each





Cold (Priced per each, Min. of 50 pieces)

Searched Ahi Tuna On Crispy Wonton with Wasabi Cream (Cals: 110)	Market Price
Gazpacho Shooter (Cals: 30)	4.09 each
Smoked Salmon Mousse On Potato Crisp (Cals: 70)	2.89 each
Grilled Shrimp with Salsa Verde (Cals: 40)	5.09 each
Caprese Skewer-cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glace (Cals: 120)	3.09 each
Thai Chicken Lettuce Wrap (Cals: 400)	3.39 each
Harvest Chicken Salad In a Phyllo Cup (Cals: 150)	3.39 each
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	3.39 each
Cumin Crusted Beef Tenderloin On a Plantain Chip (Cals: 160)	5.09 each
Hummus Shooter with Crudité Garnish (Cals: 130)	5.09 each
Jumbo Shrimp Cocktail with Cocktail Sauce (Cals: 340)	5.09 each
Beef Tenderloin and Boursin On a Polenta Cake (Cals: 470)	5.09 each
Fresh Oysters (Cals: 90)	Market Price
Crab Legs (Cals: 530)	Market Price

*Premium
Hors d'Oeuvres*

Premium Hors d'Oeuvres



<p>Cheese Display (Cals: 160) Served with Artisan Bread, Crackers and Fresh Fruit Garnish</p>	<p>84.49 Standard <i>(20 people)</i></p> <p>134.29 Large <i>(30 people)</i></p>
<p>Crudité Display (Cals: 130) Seasonal Vegetables Served with Ranch Dipping Sauce</p>	<p>79.89 Standard <i>(20 people)</i></p> <p>126.69 Large <i>(30 people)</i></p>
<p>Seasonal Fresh Fruit Display (Cals: 45) Seasonal Fruit & Berries</p>	<p>104.59 Standard <i>(20 people)</i></p> <p>174.19 Large <i>(30 people)</i></p>
<p>Italian Antipasti Display (Cals: 210) Prosciutto and Salami, Fresh Mozzarella and Shaved Parmesan, Pepperoncini, Roasted Red Peppers, Marinated Artichokes, Eggplant Caponata, Marinated Olives Extra Virgin Olive Oil and Balsamic Vinegar Served with Flatbreads & Crostini</p>	<p>102.99 Standard <i>(20 people)</i></p> <p>169.99 Large <i>(30 people)</i></p>
<p>Mediterranean Market Display (Cals: 230) Cumin Marinated Chicken Skewers, Roast Eggplant, Roasted Peppers, Hummus, Marinated Olives, Feta Cheese, Parmesan Cheese, Rocket Arugula Served with Flatbreads & Crostini</p>	<p>123.39 Standard <i>(20 people)</i></p> <p>185.09 Large <i>(30 people)</i></p>
<p>Seafood Display (Min 35 Ppl) Served with Appropriate Garnishes</p>	
<p>Jumbo Shrimp Cocktail (Cals: 340)</p>	<p>Market Price</p>
<p>Market Oysters (Cals: 90)</p>	
<p>Garlic Parmesan Grilled Oysters (Cals: 300)</p>	
<p>Shrimp Ceviche (Cals: 95)</p>	
<p>Mini Tuna Poke Wasabi Crema (Cals: 100)</p>	
<p>Market Crab Legs (Cals: 530)</p>	<p>28</p>



Party Trays

10 Guest Minimum

Popcorn Trio (Choice 3)

- White Cheddar (Cals: 35)
- Old Bay (Cals: 140)
- Truffle Salt (Cals: 140)
- Spicy Chili (Cals: 140)
- Herb and Rosemary Butter (Cals: 140)

3.09 per person

Hummus Trio

- Spinach Hummus (Cals: 20)
- Roasted Red Pepper Hummus (Cals: 70)
- Classic Hummus (Cals: 25)
- Fresh Vegetable Crudité and Pita Chips (Cals: 75)

4.39 per person

Tea Time

- Traditional Finger Sandwiches:
- Cucumber Dill & Tomato (Cals: 210)
- Rotisserie Turkey with Cheese (Cals: 260)
- Italian Tuna Salad (Cals: 133)
- Roast Beef & Cheddar with Red Onion Marmalade (Cals: 313)
- Assorted Mini Scones, Tea Biscuits (Cals: 230)
- Regular and Decaf Coffee and Assorted Hot Teas (Cals: 0)

8.79 per person

Heart Healthy

- Assortment of Nutri-Grain Bars (Cals: 130)
- Whole Fruit (Cals: 17)
- Ice Tea
- Ice Water

6.89 per person



Party Trays

10 Guest Minimum

Rejuvenator

Diced Fruit
 Granola (Cals: 132)
 Vanilla and Strawberry Yogurt (Cals: 218)
 Nutri-Grain Bars (Cals: 130)
 Ice Tea
 Ice Water

7.99 per person

Wings & Things

BBQ Chicken Wings (Cals: 490)
 Chicken Tenders (Cals: 410)
 Mozzarella Sticks (Cals: 764)
 Blue Cheese & Ranch Dressing (Cals: 20)
 Assorted Cold Beverages & Ice Water

8.49 per person

At The Movies

Popcorn (Cals: 140)
 NY Soft Pretzels (Cals: 389)
 Raisinets (Cals: 350)
 Red Licorice (Cals: 132)
 Nachos and Cheese (Cals:554)
 Assorted Cold Beverages & Ice Water

6.99 per person

At The Ball Park

NY Soft Pretzels (Cals: 389)
 Pigs in a Blanket (Cals: 65)
 Peanuts in a Shell (Cals: 161)
 Crackerjack (Cals: 120)
 Nachos Chips and Cheese (Cals:554)
 Mustard and Ketchup (Cals: 20)
 Assorted Cold Beverages & Ice Water

8.29 per person

Savory Treats

Items priced per pint or pound serve approx. 15 guests.

Pretzels (Cals: 108)	5.29 per LB
Potato Chips (Cals: 152)	6.69 per LB
Tortilla Chips (Cals: 141)	3.49 per LB
Popcorn (Cals: 106)	2.39 per LB
French Onion Dip (Cals: 59)	5.19 per pint
Salsa (Cals: 25)	7.79 per pint
Pico De Gallo (Cals: 25)	7.79 per pint
Guacamole (Cals: 155)	7.79 per pint
Individually Bagged Smart Popcorn (10 Guest Min) (Cals: 100)	1.09 each
1oz Bagged Chips (10 Guest Min) (Cals: 130-320)	1.09 each
Savory Party Mix (Cals: 210)	7.39 per LB
House Blend Trail Mix with Nuts and Chocolate (Cals: 310)	7.79 per LB





Items priced per pound serve approx. 15 guests.

Assorted Freshly Baked Cookies (10 Guest Min) (Cals: 170-210)	3.19 per person
House-made Double Fudge Brownies (10 Guest Min) (Cals: 200)	4.19 per person
Assorted Cereal Bar Treat Platter (Cals: 190-350)	25.79 per dozen
Choice of Dessert Bars and Squares: Lemon, Chocolate Chip, Pumpkin, and Apple Crumb (Cals: 110-320)	4.19 per person
Individually Wrapped Granola Bars (Cals: 190)	15.49 per dozen
Fresh Whole Fruit (Cals: 30-110)	12.39 per dozen
Yogurt-covered Pretzels (Cals: 280)	6.29 per LB
Petit Fours (10 Guest Min) (Cals: 60)	5.59 per person
Gourmet Cookies (10 Guest Min) (Cals: 142)	5.49 per person
Chocolate Dipped Strawberries (Cals: 80)	Market Price
Assorted Italian Pastries (10 Guest Min) (Cals: 210-410)	5.39 per person
Assorted Italian Cookies (10 Guest Min) (Cals: 210-410)	4.39 per person

Sweet Treats

Sweet Treats

Cupcakes (Priced per dozen) <i>Choice of: Vanilla, Chocolate and Red Velvet (Cals: 253-300)</i>	17.49 per dozen
Pie 10" Pies <i>Choice of: Apple, Blueberry, Cherry, Lemon Meringue and Peach (Cals: 300-490)</i>	16.49 per pie
Cakes (Basic inscription is complimentary) <i>Please inquire about available flavors. Size serves standard specialty.</i>	<i>See pricing below</i>

Size	Serves	Standard	Specialty
Full Sheet	60-70	170.00	187.50
½ Sheet	30-35	90.00	103.00
10" Round	18-20	42.00	51.50
7" Round	8-10	29.00	36.05

Dessert Stations

10 Guest Minimum

Gourmet Hot Chocolate Station (Cals: 151-210) <i>Served with Marshmallows, Peppermint and Seasonal Syrups</i>	6.69 per person
'Dessert Snack Break' (Cals: 100-190) <i>Chocolate and Caramel Dips Pretzel Rods, Shortbread Cookies, Brownie Bites</i>	7.19 per person
Shortcake Bar (Cals: 170-230) <i>Buttermilk Shortcake Served with Fresh or Compote of: Strawberry, Raspberry and Peach and Chantilly Cream</i>	8.29 per person



Beverages

10 Guest Minimum

Freshly Brewed Coffee Regular Or Decaffeinated Coffee (Cals: 0)	2.19 per person
Hot Water and Assorted Teas (Cals: 0)	2.19 per person
Freshly Brewed Regular or Decaf Coffee with Hot Water & Assorted Teas (Cals: 0)	3.19 per person
Hot Apple Cider (Cals: 110)	2.19 per person
Hot Chocolate (Cals: 130)	2.19 per person
Freshly Brewed Ice Tea (Cals: 70)	2.19 per person
Lemonade (Cals: 60)	2.19 per person
Fruit Punch (Cals: 90)	2.19 per person
Orange, Apple Or Cranberry Juice (Cals: 90-117)	3.19 per person
Sparkling Water (Cals: 0)	3.19 per person
Assorted Canned Soda (Cals: 0-170)	1.59 each
Milk Half Pints (Cals: 150)	1.59 each
Fruit-infused Ice Water (Cals: 0-10) 25 People per Bubblers	19.99 per bubbler
Ice Water (Cals: 0-10) 25 People per Bubblers	19.99 per bubbler
Freshly Brewed Ice Tea (Cals: 70) 25 People per Bubblers	53.99 per bubbler
Lemonade (Cals: 60) 25 People per Bubblers	53.99 per bubbler

Alcoholic Beverages

Refer to policy on page 35

House Chardonnay	17.99 per bottle
House Merlot	17.99 per bottle
Beer	7.99 per bottle
Champagne	19.99 per bottle
Non-Alcoholic Champagne	14.99 per bottle
Corking Fee	49.99 per Event



Kosher Offerings

*More Extensive Menus Are Available.
Please Contact Special Events for Pricing.*

Executive Sandwich Platter (Cals: 710-1050)

Includes: Sandwich, Side Salad, Fruit, Sweets, Assorted Cold Beverages & Ice Water

Executive Salad Platter (Cals: 580)

Includes: Salad, Fruit, Sweets, Assorted Cold Beverages & Ice Water

Individual Salads

Linen (Navy blue, Gold, White)	11.99 each
Paper Table Cloths (White rectangle)	5.49 each
Paper Table Cloths (White round)	6.49 each
China Rental Plated Dinner (estimate)	22.99 per person
China Rental Plated Reception (estimate)	16.99 per person
High-end Plastic ware	4.99 per person
Butlers, Bartenders (<i>4 hour minimum/ \$56.23 each additional hour</i>)	224.99 per Butler/Bartender
Weekend Events	49.99 service fee

Plan Your Event

Welcome to the Carved and Crafted! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am - 6:00pm. Please contact our catering coordinator for customized service and menus. (Pace NYC: 212-346-1360, Pace Pleasantville: 914-923-2774)

Policies & Procedures

The Special Events department works with both internal and external clients to provide the appropriate venue and support services for your event. Once you have submitted a web viewer request form (found at: events.pace.edu) and received the 25live confirmation for your space, you should then place your catering order and open the PO. Once the order is finalized and Special Events has the PO, the catering order will be sent thru the system to Pace Catering (Chartwells Dining Services). The Pace Catering Menu can be found online at pace.edu/specialevents.

Ordering Timeline

1. For events under 100 people, orders must be received by Chartwells (via Special Events) at least three business days prior to the date of the event.
2. For events 100 people or more, orders must be received by Chartwells (via Special Events) at least five business days prior to the date of the event.
3. Orders less than the minimum number of guests will be charged the minimum.
4. Depending on the nature of your event, additional catering fees may apply such as: late order fees, cancellation fees, small order fees, and labor charges. (Please see additional sections regarding these fees).
5. Any orders made after the timelines detailed in numbers one and two above will be fulfilled at the discretion of Pace Special Events and Catering.
6. PLEASE NOTE: Catering requires advance notice for all cancellations (Please see the "Cancellations" section below for more details).
7. Any Event that takes place on Saturday or Sunday will be subject to a \$50.00 weekend delivery fee

Cancellation

For events under 100 people, notice of cancellation must be submitted in writing at least three business days prior to the day of the event. The event will then be cancelled at no charge. For events of 100 people or more, notice of cancellation must be submitted in writing at least five business days prior to the day of the event. The event will then be cancelled at no charge. Events will be CHARGED IN FULL if cancelled after the above deadlines. Weather related cancellations will be discussed on a case by case basis. Contact Special Events immediately if you have any questions or concerns.



Guest Counts

a guaranteed guest count must be received three business days prior to the event, for events under 100 people. The guaranteed guest count must be received five business days prior to the event, for events of 100 people or more. If the guest count is increased after five business days there is a risk that the increase cannot be accommodated and a \$50.00 late fee will apply if Chartwells can accommodate the increase. Clients will be charged for the guaranteed guest count or for the actual guest count if it is higher than the guarantee.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Green/Sustainable Campus

Events include disposable/compostable plates, cups and plastic ware unless otherwise purchased.

Vegetarian/Vegan/Gluten Free

Pace Catering prides itself on offering balanced and healthful options for all dietary preferences. However, if you are unsure or have special requests please do not hesitate to contact the Special Events office.

Alcohol

Pace University has a strong commitment to a healthy and safe environment for all members of the University community. Any use of alcohol that is illegal or outside the boundaries of University policy is not tolerated. The moderate possession and consumption of alcohol at University sponsored programs and activities by individuals legally permitted to possess and consume alcohol is permissible. The following guidelines must be followed when organizing and hosting any University event where alcohol will be served. These guidelines apply to both internal and external events at the University.

1. Security is to be made aware of all events where alcohol will be served.
2. Chartwells will be responsible for the age proofing of the guests of any event serving alcohol.
3. All guests of legal drinking age will receive a bracelet to wear indicating that they are of age to drink alcoholic beverages.
4. The appropriate locking wristbands will be provided by Chartwells and the client will be charged per wristband.
5. All guest not wearing a bracelet will not be served alcoholic beverages with no exceptions.
6. Appropriate Chartwells staffing must be arranged and paid for to support bar service and proofing of event guests:
 - a. For an event up to 30 people one TIPS certified bartender is necessary.
 - b. For any events over 30 people a TIPS certified Chartwells employee must be added to the event staffing specifically to support proofing of guests.
 - c. Additional TIPS certified bartenders will be added based on the expected attendance in accordance with Chartwells staffing parameters.
7. Appropriate security personnel must be arranged and paid for to support any events where alcohol will be served. a. For an event up to 100 people one Pace security guard is necessary. b. One additional security guard is necessary for every 100 additional people attending the event (i.e. 101-200 people requires two security guards).
8. All alcohol must be purchased through and provided by Chartwells.
9. It will not be permissible for alcohol to be removed from the event space.
10. Alcoholic beverages cannot be served at events occurring in classroom spaces.
11. Security will be immediately notified about any event serving alcohol that has not be previously arranged.

Linen

Linen and skirting is included for all food and beverage displays. Additional costs apply to linen for seating tables, registration tables, etc. Contact Pace Special Events for a detailed estimate.

Wait Staff

1. Wait staff is required for all events over 101 people.
2. Wait staff is \$225 per staff member and requires a minimum of 4 hours. For every additional hour there is a \$56.23 fee per wait staff per hour.
3. a bartender is required for all events where alcohol is served.
4. Wait staff is required for all events using china.
5. For plated events the cost is as follows:
 - a. Plated events with ONE entrée choice require one butler for two tables of 8 to 10 people.
 - b. Plated events with two or more entrée choices require one butler for each table of 8-10 people.
6. Wait staff may be required for events taking place on the weekend or on university holidays.
7. Wait staff is required for events held on weekends and university holidays spanning two or more meal periods (i.e. breakfast/ lunch; lunch/dinner). The number of wait staff needed will be based on the number of confirmed attendees.

Equipment Return

Clients will be charged for all equipment that is broken or not returned at the completion of event

China Rentals

1. All events utilizing china require wait staff.
2. China rental is \$20 per guest setting – estimate is based on service for a three course meal.

Tax Exempt

All internal Pace University events are tax exempt. External groups must provide a Tax Exempt form.

Service Fee

1. Events outside of Pace's Catering hours of operation require a \$50 service fee. (Hours of Operation Monday - Friday from 8am - 6pm) Catering hours of operation change during holidays and semester breaks. \$50 service fee will apply to events outside of those hours as well. Please contact Special Events and Chartwells for more information regarding holiday and semester break hours.
2. a Late Fee of \$50 is required for orders NOT received by Pace Catering prior to THREE Business Days, for less than 100 people (PO or other payment information must be included).
3. a Late Fee of \$50 is required for orders NOT received by Pace Catering prior to FIVE Business Days, for 100 people or more (PO or other payment information must be included).

Calorie Counts

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

