

NEW YORK MEDICAL COLLEGE CATERING MENU

ALL FOOD IS GLATT KOSHER, UNDER THE STRICT SUPERVISION OF THE ORTHODOX UNION,
ALL PRODUCT IS MEAT EQUIPMENT UNLESS OTHERWISE SPECIFIED.



BREAKFAST

Coffee, Tea, Decaf

Continental

Rugelach, Bagels or Mini Muffins
Coffee, Tea, Decaf, Orange Juice, Bottled Water

Bagel Breakfast

Assorted Bagels with Choice of (2) Cream Cheeses:
Plain, Onion & Chive, Garden Vegetable
Served with Margarine and Preserves
Coffee, Tea, Decaf, Orange Juice

Banquet Breakfast (Min. 25 persons)

Scrambled Eggs and French Toast, Rolls and Bagels
Coffee, Tea, Decaf, Orange Juice

VIP Banquet Breakfast (Min. 25 persons)

Scrambled Eggs, French Toast
Mini Muffins, Bagels, Home Fries, Fresh Fruit Platter
Coffee, Tea, Decaf, Orange Juice

Smoked Salmon Platter

Smoked Salmon, Bagels, Cream Cheese,
Capers, Onion, Sliced Lemon,
Coffee, Tea, Decaf, Orange Juice

ADDITIONS

(PER PERSON)

- Fruit Platter
- Oatmeal Cereal
- Individual Yogurt
- Whole Fruit Basket
- Mini Pastries

LUNCH

Assorted Sandwich / Salad Platters

Sandwiches on Roll, Wrap or Mini Sandwiches
Salad Platters From Choices Below

Choice of Two Side Salads with Sandwiches
Soft Drinks, Coffee, Tea, Decaf, Cookies

Hero

3' - 6' American or Italian
Choice of Two Side Salads
Soft Drinks, Coffee, Tea, Decaf, Cookies

Basic BBQ

Hot Dogs, Beef Burgers, Grilled Chicken
Portobello Mushroom Caps, Grilled Sesame Tofu or Veggie Burger
Assorted Chips, Brownies, Watermelon, Soft Drinks

Classic Sandwich Box Lunch

Kaiser Roll or Whole Grain Bread with
Breast of Turkey, Corned Beef or Tuna Salad
Potato Chips and Choice of: Cookie, Brownie or Fruit
Soda or Bottled Water

Vegetarian Box Lunch

Mediterranean Plate of Hummus and
Tabbouleh with Flatbread or
Roasted Portobello Hummus and Bean Sprout Sandwich
Baked Chips, Granola Bar and Fruit
Soda or Bottled Water

ADDITIONS

(PER PERSON)

Tossed Salad	Chopped Salad
Caesar Salad	Quinoa Apple Salad
Macaroni Salad	Farro Primavera Salad
Potato Salad	Mediterranean Salad
Coleslaw	Italian Pasta Salad
Macaroni Salad	Orzo Salad

*Choices are not limited to those written on menu, please contact us for further suggestions.

BUFFET LUNCHEON

Hot Chafing Dishes

Min. 25 persons

- Choice of Two -

Chicken Francaise

Chicken Dijonnaise

Szechuan Beef and Soba Noodles

Chicken Marsala

Lentil-Barley Cakes with Fiery Fruit

Pan Fried Pierogies with Spinach

Sautéed Tofu with Spinach & Ginger

Served with Choice of Vegetable and Potato or Rice Pilaf

Cold Salads & Platters

- Choice of Two -

New Potato Salad with Scallion

Grilled Chicken Salad

Tossed Garden Greens

Three Bean Salad

Cucumber Salad

Vegetable Chopped Salad

Quinoa Apple Salad

Farro Primavera Salad

Mediterranean Salad

Italian Pasta Salad

Orzo Salad

Assorted Rolls and Bread

Coffee, Tea, Decaf & Soft Drinks

Desserts

- Choose One -

Cookies

Brownies

Occasion Cake

Assorted Pastries

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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BUFFET DINNER

Min. 50 persons

Carving Station

- Choose One -

Herb Crusted Turkey Breast
Roast Beef
Pastrami
Corned Beef
Brisket of Beef

Hot Chafing Dishes

- Choice of Three -

Chicken Francaise • Chicken Dijonaise • Chicken Marsala
Stir Fry Beef or Chicken • Szechuan Beef and Soba Noodles
Penne Bolognese
Sliced Beef Tips with Onion Gravy
Quinoa and Vegetable Stuffed Peppers
Farro with Sundried Tomatoes and Tofu • Broccoli and Quinoa Salad
Eggplant Milanese Topped with Arugula and Diced Tomatoes
Served with Vegetables and Red Potato or Rice Pilaf

Cold Salads and Platters

- Choice of Two -

New Potato Salad with Scallion
Grilled Chicken Salad
Wild Rice and Black Bean Salad
Tossed Garden Greens with House Dressing
Three Bean Salad • Cucumber Salad
Fresh Fruit Display
Fresh Garden Vegetable Platter
Vegetable Chopped Salad

Assorted Bread and Rolls Display

Desserts

- Choose One -

Cookies, Brownies
Soft Drinks • Coffee • Tea • Decaf

ADDITIONS

Occasion Cake • Assorted Pastries

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HOT & COLD HORS D'OEUVRES

Cold Passed Hors D'oeuvres

Bruschetta with Garlic Toast
Mexican Chicken Salsa with Corn Tortilla

Hot Passed Hors D'oeuvres

Sesame Chicken Bites
Country Style Stuffed Mushrooms
Spring Rolls
Rice Balls
Potato Puffs
Franks in Blankets
Beef Empanadas
Potato Pancakes
Meatballs in a Coconut Curry Sauce

Butler Service of Hors d'Oeuvres Available Upon Request

ENHANCEMENTS

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Soda (Cans)
Beer, Wine & Soda
Full Bar
Sliced Fruit
Crudite
Cookies
Brownies
Assorted Italian Pastries (Min. 25 persons)
Bartender - Each
Liquor License Fee - Per License
High End Plastic

APPETIZERS SNACKS

Assortment of Fresh-baked Cookies

Chewy Chocolate Brownies

Sweet Surrender Platter
Cookies, Blondies, Brownies

Fresh Fruit Mosaic

Assorted Whole Fruit Basket

Crispy Snacks

Classic Chips & Pretzels with Onion Dip

Mediterranean Platter

Hummus, Tabouleh, Baba Ghanoush
with Baked Pita Chips

South of the Border

Tortilla Chips, Salsa, Guacamole & Sour Cream

Hummus Platter

- Choose Hummus -
Roasted Garlic, Plain, Sundried Tomato
with Baked Pita Chips

Specialty Cakes Call For Details

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**A 20% Administration Fee, and/or Delivery Fee, and applicable taxes shall be added to all fees (if applicable). The Administrative Fee and/or Delivery Fee is used to cover administration costs of the event. The Administration and/or Delivery fee is not a gratuity and will not be distributed to employees who provide service to the guests/customers.



IT IS OUR PRIVILEGE TO SERVE YOU.

This catering guide outlines Lessing's most popular selections for breakfast, lunch and dinner. The items and buffets detailed here are a mere sampling of our 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: All listed prices are per person, unless otherwise noted. There is a minimum order of 10 people (unless otherwise specified) or \$50.00 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.

ORDER PLACEMENT

Please call or email the cafeteria department to place your order. Catering orders require a minimum one week advance notice. We will do our best to accommodate all requests. When placing an order, please provide us with, 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 & email); contact information for the individual responsible for the order billing (phone & email). All orders will be confirmed via email. If you do not receive a confirmation email, please contact the catering department.

PAYMENT OPTIONS AND PICK-UPS

You may pay for your order with credit card, cash or check. Checks are to be made payable to Lessing's Inc. If pay with credit card, cash or check, a 50% deposit is required when the event is booked. The balance is due one day prior to pick up.

**FOR MORE INFORMATION VISIT OUR WEBSITE:
LESSINGS.COM**